



CÔTE-RÔTIE “FONGÉANT”

FONGÉANT

This wine from old mass selections is produced in the locality named Fongéant.

THE TERROIR

History: Pliny the Elder and Plutarch celebrated the wines of this region calling them ‘The wines of Vienne’. The first references to Côte-Rôtie go back to the VIth century. The reputation of this wine grew during the Middle Ages and the Renaissance, being served on many princely tables throughout Europe. The fame of the wine region reached its peak in 1890. Phylloxera and the First World War almost caused it to disappear. It reemerged in the 1960s under the enthusiasm of enterprising wine-makers convinced of the appellation’s potential.

Geography: the appellation covers 283 hectares, stretching from the south of Lyon on the right bank of the Rhône and over three communes: Saint-Cyr sur Rhône, Ampuis, Tupin-Semons.

Soils: granite terraces covered with clay, gneiss and iron oxide.

Climate: moderate continental, dry and hot summers, regular rain during the other seasons.

THE VINES

Variety: 100 % Syrah.

Vines age: more than 60 ans.

Density: 10 000 vines/ha.

Pruning: gobelet on poles.

THE CELLAR

Wine making: 70% of full grapes sorted on a vibrating sorting table with a conveyor belt taking them to the vats for an approximately 20 days soaking.

Ageing: 24 months in traditional and 500 L barrels known as ‘demi-muids’. Racking and blending six weeks before bottling.

THE WINE

Style: “Fongéant 2015 explose sur un fruit brillant, préservé par un élevage fin. C’est la démonstration qu’une cuvée bâtie pour la garde peut exprimer de la finesse dès sa jeunesse”.

(Guide vert RVF, 2018)