

PROVENCE

CASSIS: CHATEAU DE FONTCREUSE CUVÉE F WHITE

Chateau de Fontcreuse

TASTING NOTES

Very lovely robe with golden highlights, limpid, bright, what intensity! The nose is powerful, pleasant and fine. Fruity notes with grapefruit, bitter almond, peach, followed by golden apple, more honeyed than the green apple, a voluptuous attack in the mouth, lively, very fleshy, all creating a vigorous, luscious and balanced wine.

WITH FOOD

Seafood, Fish

VINTAGE 2024

REGION Provence

APPELLATION Cassis

GRAPES 60% Marsanne, 25% Ugni Blanc, 15% Clairette

KEEPING Drink within 5 years of bottling.

VINIFICATION Manual harvest. Milling, draining, light pressing, settling of the juice (12°C), and thermoregulated alcoholic fermentation (18°C). Malolactic fermentation blocked.

VITICULTURE Organic Wine

BOTTLE 75cl

VOLUME 13.0%



CHATEAU DE FONTCREUSE

The eighteenth century Château is located on stunning historical grounds in the southern French Riviera commune of Cassis in Provence. This beautiful, history laden, 28 hectare estate is owned by Jean-François Brando who is keen to produce wines with passion, upholding the estate's rich tradition, whilst expressing the terroir of the region.