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.