

GRAND VELOURS



FONJOYA DELTA

Steeped in history and classified as a Unesco world heritage site, Saint-Guilhem-le-Désert is a jewel of Roman art. Its vast vineyards nestle in the foothills of the Séranne and Mont Saint-Baudille, where they cohabit with the olive trees. The first plots of the appellation are rooted at the foot of the Fonjoya cellar.

Grand Velours is beautifully dressed to offer a coherent harmony between the container and the content. The subjective packaging, made of velvet, allows the senses to be awakened through the pleasant softness of its fluffiness. On the palate, it is its smoothness and velvety texture that take precedence. A great wine that keeps its promise and has undeniable hedonic qualities!

GEOGRAPHY

The Saint-Saturnin-de-Lucian municipality, a few kilometres from Montpellier.

CLIMATE

Mediterranean, warm and dry.

SOIL

Calcareous clay.

LABELS



GRENACHE - SYRAH - MOURVÈDRE IGP SAINT GUILHEM LE DÉSSERT

RÉSERVE - RED

TASTING NOTES

Very beautiful intense colour with ruby tints. The palate expresses itself with notes of small ripe black fruits (blueberries, blackcurrants), aromas of cocoa beans and touches of vanilla pods. The mouth is round, smooth, velvety and powerful.

FOOD/WINE PAIRING

Lamb chops, grilled prime rib or a vegetable gratin.

TEMPERATURE

16-18°C.

CHARDONNAY IGP PAYS D'OC

RÉSERVE - WHITE

TASTING NOTES

Pretty golden yellow colour with hints of gold. The bouquet reveals notes of white flowers, butter and pepper. On the palate, it is long, smooth, and provides almond and walnut aromas.

FOOD/WINE PAIRING

Aperitifs, citrus-marinated fish, sushi, white meats.

TEMPERATURE

12-14°C.

