



KERMIT LYNCH WINE MERCHANT

CHÂTEAU FONTANÈS

Country: France

Region: Languedoc

Appellation(s): Vin de Pays d'Oc, Languedoc,
Languedoc Pic Saint Loup

Producer: Cyriaque Rozier

Founded: 2003

Annual Production: 3,750 cases

Farming: Organic and Biodynamic (since 2003)

Website: N/A



Cyriaque Rozier, the highly acclaimed winemaker and vineyard manager at Château La Roque, makes his own wine under the label Château Fontanès in Pic St-Loup in the Languedoc. A charming man with a strong sense of vocation and relentless drive, Cyriaque often works sixteen-hour days between the two domaines. He first started his domaine in 2003, and undertook the ultimate labor of love in the Languedoc—planting a vineyard. For many years, this plot of land was best known for olive trees, until the great frost of 1956 decimated groves by the hundreds. The land is hard as a rock, quite literally, and composed primarily of limestone and clay. To plant a vineyard here is a game of patience and incredibly hard work. Over the last few years, Cyriaque has been slowly building stone terraces to better protect this challenging terrain from erosion. In addition, he has taken to farming biodynamically, a noble task that forgoes the shortcuts that most *vignerons* have at their disposal today in favor of producing organic grapes in a rich, healthy soil. In total, he works 4.5 hectares, which are planted with forty-year-old Cabernet Sauvignon vines, as well as Syrah, Grenache, Mourvèdre, Carignan and Cinsault. He cannot help but love his plantings, as the original cuttings for his vines were all selected from his favorite domaines in Côte-Rôtie, Châteauneuf-du-Pape, and Bandol.

Though Cyriaque is within the boundaries of the appellation Pic St-Loup, the lion's share of his production is Cabernet Sauvignon, a grape varietal that is outside of the constraints set for the AOC in the Languedoc. This means that in lieu of getting an A.O.C. *cru* status, he must take a Vin de Pays d'Oc designation. The trade-off for Cyriaque is that he gets to make his wines his way, and we, in turn, get an incredible price—a mutually beneficial trade-off. Being rebellious seems to come naturally to a man of such innate talent, and the elegance of his wines are proof enough in a region where bigger is often considered better. Make no mistake, raw *terroir* and spicy *garrigue* abound in these wines, with rich, juicy fruit and silky tannins.



CHÂTEAU FONTANÈS (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de Pays d'Oc Blanc "Les Traverses de Fontanès"	40% Rolle 40% Chenin Blanc 20% Clairette	Planted in 2005	Limestone	1 ha
Languedoc Pic Saint Loup Rosé	50% Mourvèdre, 30% Cinsault, 20% Syrah	Planted in 2003	Marly Limestone	1 ha
Vin de Pays d'Oc Rouge "Les Traverses de Fontanès"	100% Cabernet Sauvignon	Planted in 1970	Clay, Limestone, Marl	5 ha
Languedoc Pic Saint Loup Rouge "La Petite Sérine"	95% Syrah 5% Mourvèdre, Cinsault	10 years old	Limestone	2 ha
Languedoc Pic Saint Loup Rouge	40% Syrah, 20% Grenache, 20% Mourvèdre, 10% Cinsault, 10% Carignan	Planted in 2003, 2004	Limestone	4 ha
Vin de France "Aleatico"	100% Aleatico	10 years	Clay, Limestone Terraces	.5 ha

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

In 2001, the *vignerons* of Pic Saint Loup pleaded their case to the I.N.A.O., asking for the right to their own A.O.C. As of yet, the request is still pending, however in 2007, Pic Saint Loup *was* granted its own denomination within the A.O.C. Coteaux du Languedoc.

All wines designated as A.O.C. Coteaux du Languedoc have been changed to a new appellation, A.O.C. Languedoc. Growers have a period of time in which they must comply. Future vintages will thus read as A.O.C. Languedoc or A.O.C. Languedoc Pic Saint Loup.

Vin de Pays d'Oc Blanc "Les Traverses de Fontanès" :

- Fermented in stainless steel

Languedoc Pic Saint Loup Rosé :

- Hand-harvested and all fruit is de-stemmed
- All fruit is de-stemmed before grapes are pressed
- Made by 80% direct press, 20% *saignée*
- 48-hour cold maceration takes place before fermentation
- Natural yeast fermentation, in stainless steel



CHÂTEAU FONTANÈS (continued)

Vin de Pays d'Oc “Les Traverses de Fontanès” *Rouge* :

- Hand-harvested and all fruit is de-stemmed
- Natural fermentation takes place at low temperatures
- Punch downs and pump-overs take place regularly
- Wine is aged for 6 months to one year in stainless

Languedoc Pic Saint Loup *Rouge* “La Petite Sérine”:

- Hand-harvested
- 60% de-stemmed, 40% not de-stemmed
- Natural yeast fermentation lasts 3 weeks
- Fermentation in cement tanks
- Punch downs and pump-overs take place regularly
- Aged in cement tank and *foudre* that have aged 2, 3, and 4 wines
- Aged for 3 to 6 months
- Neither filtered nor fined

Languedoc Pic Saint Loup *Rouge*:

- Hand-harvested and all fruit is de-stemmed
- Natural yeast fermentation lasts 2 weeks
- Punch downs and pump-overs take place regularly
- Wine is aged in stainless steel (80%) and *demi-muid* (20%) barrels for 6 months to one year

Vin de France “Aleatico”:

- Hand-harvested
- Natural carbonic maceration for 8 days in conical *foudre*
- Aged in cement tank for 6 to 8 months
- Neither filtered nor fined