



TECHNICAL SHEET

AOP FRONTON

"Authentique"

(red)

Nicolas Roumagnac has joined his uncle Jean-Paul Roumagnac in 2011. In the continuity of the domain evolution, the young winemaker has decided to entirely restructure the wine characteristics, the packaging, and the sales strategies.

Thanks to its exponential and quick development, the Domaine Roumagnac is now proud to be ranked among the leading properties of the appellation. It extends over 20 hectares and produces authentic wines which express the subtleties of their terroir and appellation.

In AOP Fronton, the star of the show is the Negrette. A native grape variety not grown anywhere else in the world. It covers 50% of the domain, and gives a wine abundant in aroma (red fruit, liquorice) and low in tannin.

Grape varieties: 50% Négrette, 25% Syrah,
13% Cabernet Sauvignon, 12% Cabernet Franc

Alc. by Vol.: 12,5% Vol.

Harvest and vinification:

Mechanical harvest unique for destemming the grapes directly during the harvest.

The grapes are then directly put into tanks.

Separate vinification by varietal with a long maceration.

Aging on the lees for 15-17 months.

Average yield of 50hl/ha.

Tasting notes:

The color is brilliant with ruby hues and purple hints.

Intense expression with fresh gooseberry and black currant delightfully accented by liquorice notes. The berries give way to spices and liquorice, reinforcing the flavors and highlighting the Negrette strength.

A nice and bold first impression on the palate with well-balanced structure.



**AOP Fronton
Domaine Roumagnac**

