



TECHNICAL SHEET

AOP FRONTON "Authentique"

(rosé)

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: 60% Négrette, 20% Syrah, 20% Gamay

Soil: Gravel and silica

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

Harvest and vinification:

100% 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.

Average yield of 60hl/ha.

Tasting notes:

A very clear coppery pink color which lets you dive into its transparency.

The nose is intense and elegant. The aromatic notes provide a blend of fresh red fruit (red currant) and citrus fruit (grapefruit).

The mouth is very pleasant, round and nervous. Freshness is coated with the natural sweetness of alcohol. Its notes of fruit will satisfy you all year long.



**AOP Fronton
Domaine Roumagnac**

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