



TECHNICAL SHEET

AOP FRONTON

"Un petit R de famille"

(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% Cabernet Sauvignon, 25% Cabernet Franc

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

Harvest and vinification:

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

Average yield of 50hl/ha.

Maceration in concrete tanks.

The blending is done before winter, after maturing on the fine lees.

Tasting notes:

A very typical nose, subtle and harmonious, of black fruits, spice and liquorice.

The approach is light and turn delicate and soft in the mouth. The aromas of ripe fruit and violet are persistent.

A wine that plays the elegance card rather than power.



AOP Fronton
Domaine Roumagnac

S.A.R.L. French Wines & Terroirs

Avenue des Potiers – 81600 – Montans – France

Tél. +33 (0)6 24 45 27 48 - Email : contact@frenchwinesterroirs.com

N° TVA intracommunautaire : FR08790738793