



TECHNICAL SHEET

AOP FRONTON

"Rendez-vous"

(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, 50% Syrah

Alc. by Vol.: 13% Vol.

Harvest and vinification:

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

Only the juice is put into tanks.

Separate vinification by varietal for a year.

Then the two tanks are blend and the vinification restart for another year.

To finish, the wine stays two years in bottle before selling.

Tasting notes:

The color is very intense with red and black cherry hues.

The jammy blackcurrant aromas exhibit the remarkable natural richness of the grapes. A great freshness, and a vegetal hint.

The Negrette releases powerful black fruit and spice aromas. The wine develops enormous body and its presence in the mouth is impressive.

Its power and its temper are well representative of the South West France spirit.



**AOP Fronton
Domaine Roumagnac**

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