



IPO WINES

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**2011 FONTANÈS COTEAUX DU
LANGUEDOC ROUGE "LA PETITE
SÉRINE"**

Languedoc-Roussillon, France

0% Cinsault, 5% Mourvèdre, 95% Syrah

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.



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