



IPO WINES

COUNTRY
France

REGION
Languedoc-Roussillon

APPELLATION
Vin de Pays d'Oc

SOIL TYPE
limestone

VARIETAL(S)
0% Cinsault
5% Mourvèdre
95% Syrah

FARMING
Organic & Biodynamic

WINEMAKER
Cyriaque Rozier



2012 Fontanès Coteaux du Languedoc Rouge "La Petite Sérine"

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

Cyriaque Rozier, the highly acclaimed winemaker and vineyard manager at Château La Roque, makes his own wine under the label Château Fontanès in Pic St-Loup in the Languedoc. A charming man with a strong sense of vocation and relentless drive, Cyriaque often works sixteen-hour days between the two domaines. He first started his domaine in 2003, and undertook the ultimate labor of love in the Languedoc—planting a vineyard. For many years, this plot of land was best known for olive trees, until the great frost of 1956 decimated groves by the hundreds. The land is hard as a rock, quite literally, and composed primarily of limestone and clay. To plant a vineyard here is a game of patience and incredibly hard work. Over the last few years, Cyriaque has been slowly building stone terraces to better protect this challenging terrain from erosion. In addition, he has taken to farming biodynamically, a noble task that forgoes the shortcuts that most vigneronns have at their disposal today in favor of producing organic grapes in a rich, healthy soil. In total, he works 4.5 hectares, which are planted with forty-year-old Cabernet Sauvignon vines, as well as Syrah, Grenache, Mourvèdre, Carignan and Cinsault. He cannot help but love his plantings, as the original cuttings for his vines were all selected from his favorite domaines in Côte-Rôtie, Châteauneuf-du-Pape, and Bandol.

Though Cyriaque is within the boundaries of the appellation Pic St-Loup, the lion's share of his production is Cabernet Sauvignon, a grape varietal that is outside of the constraints set for the A.O.C. in the Languedoc. This means that in lieu of getting an A.O.C. cru status, he must take a Vin de Pays d'Oc designation. The trade-off for Cyriaque is that he gets to make his wines his way, and we, in turn, get an incredible price—a mutually beneficial trade-off. Being rebellious seems to come naturally to a man of such innate talent, and the elegance of his wines are proof enough in a region where bigger is often considered better. Make no mistake, raw terroir and spicy garrigue abound in these wines, with rich, juicy fruit and silky tannins.

WINE NOTES

Hand-harvested. 60% de-stemmed, 40% not de-stemmed. Natural yeast fermentation lasts 3 weeks. Fermentation in cement tanks. Aged in cement tank and foudre that have aged 2, 3, and 4 wines. Aged for 3 to 6 months. Neither filtered nor fined.