

# THE NEWSLETTER

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## NEWS FROM THE ESTATE

We needed water here, and it has rained a lot over the last few months. But talking of water, we would like to give you a sneak preview of our new cask strength Armagnac Eau de Vie (literally, the Water of Life otherwise known as brandy), called **L'Eau de Là**, it has been selected for its characteristic flavour, its originality and youth.

The beginning of the year is therefore time for change, while keeping with continuity. A change in vintage for the white wines and rosés with 2012 wines now being available and continuity in the quality that we would like to maintain so that you will always get pleasure and enjoyment from tasting our products.



The 2012 Rosé

The 2012 Dry White

## IN THE VINEYARD

The winter work is coming to an end with the pruning almost finished.

The 2013 vintage is being created here and now as the season progresses.

We are therefore preparing the soil to plant up new plots and maintain the existing vines.

## IN THE WINE CELLAR

### How is rosé wine made?

It's not a careful blend of white wine and red wine, as is the case for some other wine regions, but a modern wine making technique. The rosé is a matter of taste and colour, which requires dexterity and careful attention at every moment starting with the harvest.

The **Maubet rosé** wines are pressed from the red grapes of Cabernet Sauvignon, Cabernet Franc, Merlot, Tannat and Shiraz. After harvesting, the grapes are macerated until the perfect colour and aroma is achieved. Then the juice is drained and pressed lightly. It then follows the procedure for making white wine. In other words, each wine variety is fermented, which we then stop by cooling the tanks when we judge that there is a perfect balance between the acidity and the residual sugars. Then the grape varieties are blended together just before bottling.

## IN THE COURTYARD

### Working for future generations :

A challenge over the long term, we are always paying more attention to the soil, putting the quality of our products first, but above all protecting and preserving the future.



# WHAT OTHERS SAY ABOUT VIGNOBLES FONTAN



**Terre de vins magazine :**

**Gascony wine competition at Éauze :** Le Petit Manseng won for the 6th consecutive year.

**Concours Agricole de Paris :** Silver medal for the 1995 Armagnac.



## NEW

### L'EAU DE LÀ...

This is Land of Vignobles Fontan. The sandy clay soil known as boulbènes of Bas-Armagnac, gives wine from the Ugni-Blanc grape variety, has all the qualities to make a generous, delicate and complex brandy or eau de vie. The Land, the climate, the people, the expertise and the time: this is what **L'Eau de là** gives back.

This is a cask strength Bas-Armagnac (at the natural matured alcohol strength) 50.2° ; 100% Ugni Blanc ; tasting comments: Its straw yellow colour and the nose of roasted almonds will delight your senses ; It has a very smooth body at the beginning, then increases in strength with a vanilla flavoured wood which disappears leaving the flavours of quince jelly and peach compote to win you over. Distilled in 2006, and unlike Éternel (1996 at 54,6°) it owes his lower alcohol strength, despite its youth, to the choice of a weaker distillation level in 2006, to optimise the wine's potential but also to its location in the wine cellar, above the beaten earth floor, which lets the angels take a bigger share, in terms of evaporation.



## FOR THE GOURMETS

### Dark and white chocolate mousse with Armagnac

#### Dark chocolate mousse

- 70g of dark chocolate
- 2 eggs
- 1 dessert spoon of sugar
- 2 teaspoons of Armagnac

Mix the chocolate with a drop of water in the microwave (that will ensure a few lumps will turn into chocolate chips once the mousse has set).

Then mix the sugar and egg yolks with the chocolate fondue.

Beat the egg whites until they become stiff (you should be able to turn the bowl upside down without the mixture falling out). Fold the egg whites into the chocolate mix .

Place a layer of the mix into dessert glasses.

Keep in the refrigerator.

#### White Chocolate Mousse

- 100g of white chocolate
- 3cl of liquid cream
- 2 eggs whites
- 2 teaspoons of Armagnac

Melt the white chocolate in a bain marie.

Whip the cream until it is thick and mix it with the melted chocolate.

Beat the egg whites until they are stiff (the same as for the black chocolate mousse.)

Fold the whites carefully into the white chocolate mix.

Place the mousse above the dark chocolate mousse in the dessert glasses.

Best prepared the day before.

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