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NEWSLETTER

JUNE 2017 - N°35

EDITORIAL

LISTEN !

In Maubet, we are listening to the land, we respect it, we protect it, we pamper it, so that when the time comes it provides us with the best of its bunches. In Maubet, we give you a desire for our products, we share our passion, tell you what we are doing, about our philosophy, and above all take into consideration your requirements, and the latest trends; in short, we talk and listen to you so that we can offer you wines and armagnacs that, in as far as possible, meet your expectations, tastes and lifestyles... Sssshhh! It's growing...

Listen! It's getting closer...

IN THE VINES

UNDER HEIGHTENED SURVEILLANCE AND WORK ON THE VINES...

With a Spring that's blowing hot then cold, vigilance is the watchword...the bunches are at the crucial stage in their formation; variety after variety, the flowers are turning into fruit. So the entire team is busy: planting in order to renew certain plots, trimming, pricking out, lifting...

A wide variety of work is underway at this time, in order to optimize the quality of the future harvest.



IN THE COURTYARD

AFTERWORK ON 16 JUNE – COME AND TAKE IN THE AIR AT THE ESTATE

As of **18:30** on this date, you are invited to the estate to come and discover and taste our new wine: a **delicious Sauvignon - Gros Manseng** incredible with a snack...

There will **also be music**: the "4 Zamis" will liven up the evening, a hot-air balloon will take off from the Estate at 19:00. You can win a flight for 2 people simply by completing the entry form available at the estate before 17:00 on 15 June.



GOURMET PAUSE

We are repeating the "Jeudis de Maubet" throughout the summer – **Every Thursday as of 13 July until 31 August** come and enjoy a Gourmet Basket of regional products at lunchtime (EUR 10 per person, wine offered on booking). Visit to the storehouses at 10:30 followed by a tasting of our wines.

NEW AWARDS IN THE 2017 COMPETITIONS

Hachette des Rosés guide: Two stars for our **Maubet Rosé**

Elle à Table magazine: Silver medal for the **Sauvignon - Gros Manseng**

Gilbert & Gaillard guide: Gold medal for the **Maubet 100% Gros Manseng**

Best Wine in Box: Selection of Fleur de Maubet **Rosé in BIB**

Les Jeudis de Maubet
Pause Gourmande

A 12h panier gourmand de produits du terroir
10€ - vin offert

- Visite des chais à 10h30
- Dégustation de nos vins

Pause Gourmande
Panier Gourmand
A déguster sur le Domaine

Les 13, 20, 27 juillet
Les 3, 10, 17 et 24 août

DOMAINE DE MAUBET
VIGNOBLES FONTAN
32800 NOULENS
Cordon-Rouge IGP
Entre Vic-Feszenac et Tausse

Paniers disponibles au Domaine sur inscription
05 62 08 55 28

VIGNOBLESFONTAN.COM



FATHERS' DAY

An exceptional gift as a thoughtful gesture, we now offer an extremely wide range of Armagnacs: carafes for aesthetes, straight from the barrels for experts and blends for beginners.

An assortment of wine cases: Cuvée S; gourmet boxes; there are plenty of ideas for this occasion.

Advice, information and tastings at the Estate, open from Monday to Friday from 09:00 to 12:00 and 14:00 to 18:00, or by telephone on 05 62 08 55 28

■ SUMMER RECIPE WITH THE BLANCHE DE MAUBET

MOJITO-STYLE LEMON TART TO BE ENJOYED WITH THE BLANCHE DE MAUBET FRAPPÉ

Ingredients (serves 8):

- 1 short-crust pastry shell

For the lemon cream:

- Zest of 1 lime

- 12 cl lemon juice

- 3 eggs

- 175 g butter, cubed

For the mojito jelly:

- 50 cl water

- 250 g sugar

- 2 sheets of gelatine

- 20 fresh mint leaves

- 5 cl blanche de Maubet (or add less/more, depending on taste)

Method :

- Prepare this desert the evening before.
- Cook the pastry shell.
- Prepare the lemon cream.
- Place the lemon juice, sugar and eggs in a saucepan.
- Whisk constantly while heating until the mixture thickens.
- Strain. Add the softened butter and whisk.
- Add the lime zest.
- Chill.
- For the mojito jelly:
- Bring the water, sugar and mint to the boil.
- Add the gelatine sheets after softening these in water.



- Allow to cool before adding the Blanche de Maubet

Accueil au Domaine boutique et dégustation de notre production, tous les jours **du lundi au vendredi de 9h à 12h et 14h à 18h**
Visite des chais sur rendez-vous.

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