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# NEWSLETTER

SEPTEMBER 2017 – NO. 36

## EDITORIAL

### FEASTING EYES AND TASTE BUDS!

The days are getting shorter, the nights are cooler, routine is picking up again and nature is preparing for a rest. However, before this comes harvest time, the final result of a year's work for the wine growers, who are happily matching verb to action: organising, preparing, starting, harvesting, macerating, pressing, vinifying...and then we're set for a few months of anxiety. However, with this 2017 vintage that is promising to be a very good one, there'll be wonder and pleasure too: for your enjoyment, and happiness guaranteed...In the Gers.

Beyond these new trends: Vegan food and drink, gluten-free, no colorant nanoparticles, none of this... none of that... the one thing we mustn't lose sight of is opting for taste.

So, give your Buddha bowl a south-western twist, and of course, have a glass of Maubet to accompany it!

## IN THE 2017 GRAPE HARVEST

The quality is very good, but the quantities are somewhat low. A summer that see-sawed between heat waves and fresher periods and with sufficient rainfall has allowed the grapes to fatten up well and have fairly high degrees.

The harvest began on 29 August for the Sauvignon blancs.

We harvested in the early hours, as of about 3 or 4 a.m. when it was really hot and we eschewed harvesting when the sun was high as this allowed the grapes to avoid thermal shock and preserve all their flavour. As a result the maceration stage is optimum and gives an intensity to the flavours extracted.

The harvest is carried out using a mechanical picker that "destalks the grapes": it shakes the bunches so that only the truly ripe grapes are harvested. From the control position up top, the driver is the one to adjust the various parameters, in accordance with the variety, maturity, and with a bit of intuition. This allows for a uniform harvest, and what's more, the integrated sorting belt eliminates any leaves, petioles and stalks. After it passes, only the cluster remains on the vine: the stalk.



## IN THE COURTYARD

Summer was accompanied by festivals and events at the vineyard, with an evening of music and hot air ballooning on the Estate, the Tempo Latino Festival in Vic-Fezensac, the "Jeudis de Maubet", Toros & Vinos in Vic-Fezensac, and several festive moments between ourselves, such as a picnic to get the week off to a good start and begin a new season together.

Our wine merchant clients have also hosted events, with more yet to come and in particular distillation and an open day with the original concept of a meal at the foot of the still on 28 October 2017. The Gourmet Selection professional trade fair will take place in Paris on 24/25 September 2017, and "Vignocaves", a day dedicated to wine merchants, in Rennes on 9 October.



## ■ IN THE BOOKSTORE

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### MAUBET IN THE 2018 HACHETTE GUIDE

**IGP Côtes de Gascogne Vignobles Fontan Sauvignon Gros Manseng 2016 : 1 STAR**

**IGP Côtes de Gascogne Domaine de Maubet Rosé 2016 : 2 STARS**

**IGP Côtes de Gascogne Domaine de Maubet 100% Gros Manseng Cuvée Coup de Coeur : 1 STAR**

**Floc de Gascogne blanc Domaine de Maubet : NOMINATION**

Lovers of whisky, rum and Armagnac aperitifs should also read an article published on:

<https://www.nature.com/articles/s41598-017-06423-5>

in which two very serious Swedish scientists have proved that a touch of water/ice in your alcohol reveals and releases even more of its flavour...which will surprise the purists that enjoy their whisky neat.

Try De Feu & De Glace Armagnac as an aperitif, without a blush.

## ■ IN THE WINE SHOP

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### NEW PRODUCT PREVIEW

Original and confidential, the Cuvée “**L'Oublié de Maubet**”. During the 2015 harvest, Sylvain wanted to test a Petit Manseng sec in a cask. From one job to the next and one month to another, this barrel was “forgotten”. So much so that the wine developed notes of “Sherry”, exotic fruit (mango), crystallized apricots and dried fruit. In the spirit of a “vin jaune”.

Presented in a 50 cl bottle.

**L'OUBLIÉ de Maubet** is drunk as an aperitif, with cheese and with dessert...and why not use when cooking?



### THE 2016 TANNAT IS AVAILABLE

Our **Tannat rouge**, with its purple hues, develops an aroma of very ripe dark berries and pepper over notes of cocoa. Its flavour is rounded, peppery and fruity with hints of cherry and blackberry.

To accompany red meat, game, cheese, oriental cuisine and mushrooms.

**Serve at 15°C. Keeps for 4 years.**

## ■ RECIPE

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### “GASCONY BOWL”: A BUDDHA BOWL WITH A TWIST

#### Prepare 200 g wheat grains

- Add a few finely chopped cubes of pepper, courgette, tomato and cucumber
- Then add very thin slices of dried duck breast, confit gizzards and red onion
- Throw in some cubes of fresh goat's cheese, a few pine nuts and some basil
- Season to taste with crushed garlic, Espelette pepper, lemon juice, olive oil, salt and freshly-ground pepper
- Enjoy on the terrace with a glass of chilled Lou Campagno rouge or Sauvignon Gros Manseng Fontan blanc.

Access to the Estate shop and product tastings daily **from Monday to Friday from 09:00 to 12:00 and 14:00 to 18:00;**

**Saturday from 10:00 to 12:00.** Visits to the storehouses by appointment.

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