



Nourish the soil  
and it will nourish future generations

VINS DES CÔTES DE GASCOGNE - ARMAGNACS – FLOCS DE GASCOGNE

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# NEWSLETTER

DECEMBER 2017 – NO. 37

## EDITORIAL

2017 is coming to an end and with it the feeling of having had a busy year, and, as always at this time of year, the impatience of young and old alike for the holiday season to begin. Christmas has taken hold of our lives and to approach this busy period in the right way, we make dates, organize meals, and negotiate the details so everyone is happy.

Before you finalize the list for Santa Claus, Maubet has some well-wrapped ideas for your meals with family, friends, or business associates - a little touch of originality, a detail that will change your gift into something special.

Hello December, I hope you will make all my dreams come true!



Field bean seedlings planted between the rows of vines

## VINES

### IN WINTER MODE

After a very warm start to autumn, the first frost arrived on All Saints' Day and the rain is eagerly awaited. The falling sap in the vines means pruning can begin. The Fontan Vignoble team and its seasonal workers are starting pruning, a crucial step in limiting excessive growth and regulating the production of grapes in terms of both quality and quantity.

This is also the period when the soil is at the centre of concerns with soil analyses on every plot to determine their quality and potential needs. Already 10 hectares of plant cover have been sown to give the soil a natural supply of organic matter.

## CELLARS

We are filtering and refining the 2017 vintage. You will be able to discover the whites and rosés between the beginning of the year and spring. The reds will arrive a little later. The quality of this vintage, which looks promising, was the opportunity to perfect our winemaking techniques - and try some new ones - in order to offer you ever better quality and even more astonishing wines.

## MARKETPLACE

### We did it !

**\*Distillation on the Domaine on 28 October :** hike through the vineyards and "Food Truck" meal around the still.

**\*Meeting with wine professionals :** Salon Gourmet in Paris on 24/25 September (delicatessen & wine shops)

**\*Appointment with our private customers** in Blagnac on 21/22 October

**Upcoming date :** meeting with wine professionals at VINISUD 18/19/20 February 2018



## ■ GERS

The second issue of the Côté Gers magazine is out. An evening by the still at the Domaine de Maubet during distillation...

## ■ FESTIVITIES

### WINES

Goodness! Single varietal wines? What? From a single variety of local grapes these Côtes de Gascogne wines are authentic – and have the great accent and strong character of Gascony folk....

These are original, typical, south-west varietals that will enhance your meals and festivities. And what's more they beautifully accompany black pork, foie gras, tome des Pyrénées, Roquefort, and duck in all its forms, a cep & truffle risotto, a typical axoa or apple croustade...

### Three wines

**A DEMI SEC WHITE**  
100% Gros Manseng



#### Le Pyrénéen

Freshness, a bouquet of citrus fruits and dried fruit

For : aperitifs, salads, cooked fish, sweet and sour, oriental cuisine, curry flavoured dishes

**A SWEET WHITE**  
100% Petit Manseng



#### Le Basco-béarnais

Notes of honey and citrus, exotic and dry fruit

For : aperitifs, foie gras, cheeses and desserts

**A RED**  
100% Tannat



#### Le Gasco-béarnais

Notes of cherries, pepper and cocoa

For : red meats and meat in a sauce, game, cheese, dark chocolate desserts



### ARMAGNACS



Blended, vintage, cask strength... Craft spirits such as the Armagnacs are very popular. As with whiskeys and rums, the diversity, originality, and richness of Armagnac allows enlightened amateurs and amber alcohol connoisseurs seeking novelty to find something they like and take their palates on a journey from the aperitif right to the end of the evening.

Armagnac of Fire & Ice will make an original start to your festive meals, a gold standard aperitif that can be served either on the rocks or straight. The finest palates will appreciate the Blanche de Maubet in a cocktail, with the infinite variations of white eaux de vie.



Armagnac carafes, cases of assorted wines, Cuvée S, gourmet boxes – lots of ideas to accompany your holidays.

Advice, information, tastings at the Domaine open from Monday to Friday from 9 am to 12 pm and from 2pm to 6pm, or by phone 05 62 08 55 28.

The Domaine shop and wine tastings from **Monday to Friday 9 am to 12 pm and from 2 pm to 6 pm**

Visits to the cellars and the Domaine on weekends **by appointment only.**

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