

PETIT BONHEUR







ABOUT THIS WINE

Château Fonsalade, established in Languedoc for 130 years, produces Petit Bonheur with Grenache, Syrah, and Mourvèdre. The vineyard's diverse soils create structured, fruity wines. Hand-harvested at night, it's a fresh, fruity wine perfect for friendly gatherings.

TASTING NOTES

Fresh and fruity wine with Grenache, Syrah, and Mourvèdre. Perfect for friendly times with a palate full of red crunchy fruits. Fine wine, very "gouleyant" and pleasurable.

VINIFICATION

Château Fonsalade cultivates and vinifies Petit Bonheur with experienced pickers, organic nutrition, and hand-harvesting at night or dawn. Fermentation starts below 14°C to preserve maximum aroma.

PRODUCER

Château Fonsalade

COUNTRY France

REGION Languedoc

SOIL TYPE Schist and limestone

ALCOHOL CONTENT 13.5%

GRAPES

Grenache 60%, Syrah 20%, Mourvèdre 20%

COLOR Red

STYLE Still

AROMAS Red fruits, spices, earthy notes

PAIRINGS Tapas, cheese, Caesar salad, pizza

SERVING TEMPERATURE (°C) 16