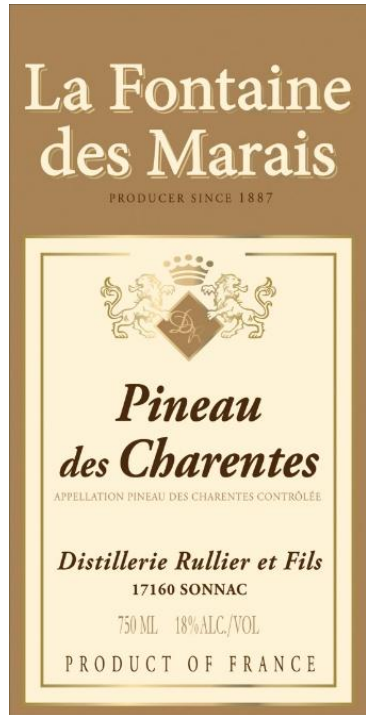
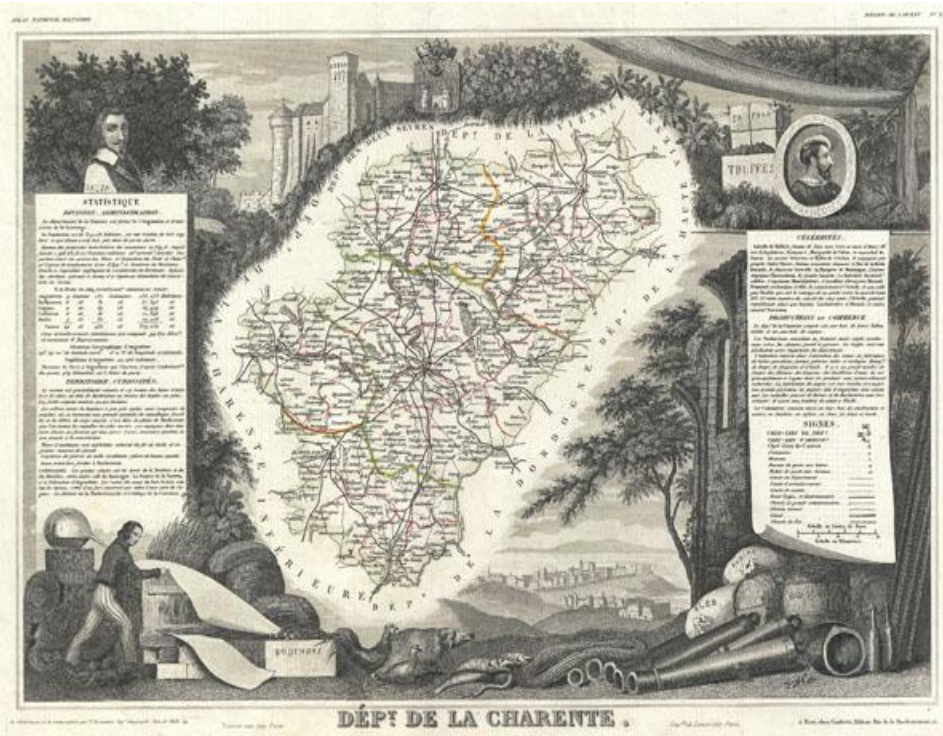


Domaine De La Fontaine PINEAU des Charentes –Rosé, Cognac, France



The Property: www.domaine-de-la-fontaine.com

Domaine de La Fontaine has been passed down from father to son for 5 generations – over 100 years – as has the knowledge & passion for their soil & their wines. The property is on difficult clay soils in the Fins Bois region of the Cognac Appellation.

Pineau: Like many inventions Pineau de Charentes (a blend of **Cognac** and wine) was an accident. An employee of a Cognac producer unwittingly poured grape juice into a barrel which was already over one-third full of **Cognac**. To his surprise a few weeks later, instead of finding grape juice fermented (wine), he stumbled on a "mistake" that in fact tasted rather good.... Pineau des Charentes was born!

White Pineau: A result of blends of several Pineau ranging from 3 to 5 years old. It is made from "Ugni Blanc" grapes, also used to make **Cognac**. The varietal provides a fruitful, well-integrated flavor with a lush, smooth lingering Cognac finish.

Rosé Pineau: A result of blends of several Pineau ranging from 3 to 5 years; this Pineau is made with Merlot a grape which provides a fruitful flavor well integrated with a lush smooth lingering Cognac finish.

Serving Hints: Pineau should be drunk slightly chilled before or after meals.

