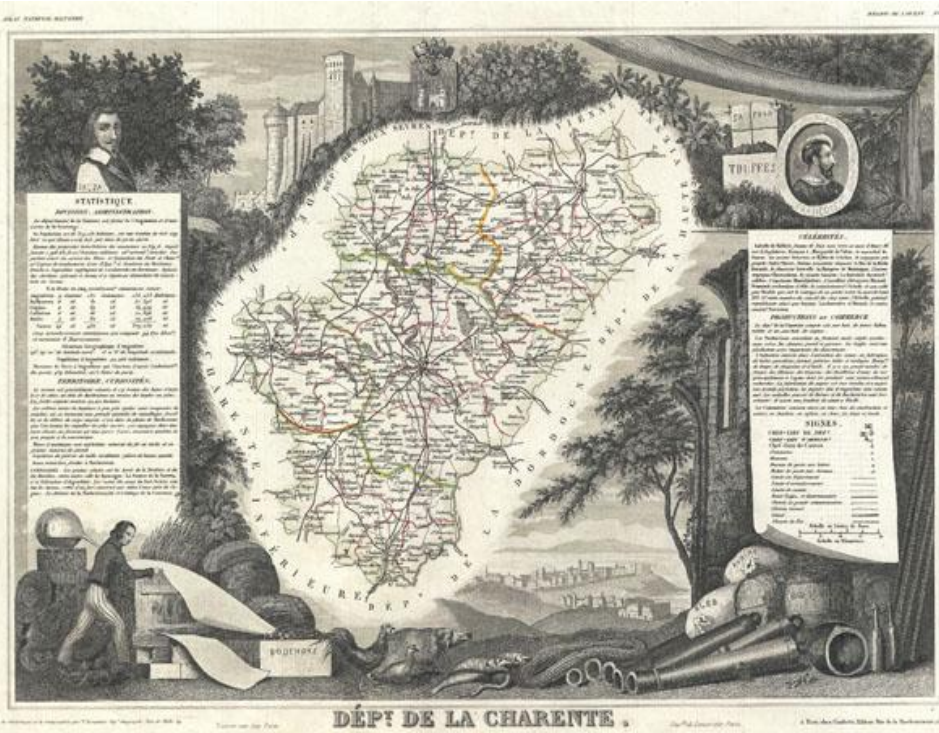


Domaine De La Fontaine

PINEAU – White & Rosé



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 1/3 Cognac & 2/3 wine) was an accident. An employee of a Cognac producer unwittingly poured grape juice into a barrel which was already a third full of Cognac. To his surprise a few weeks later, instead of finding fermented grape juice (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's ranging from 3 to 5 years old. It is made from "Ugni Blanc" grapes which are also used to make Cognac.

Rosé Pineau:

A result of blends of several Pineau's ranging from 3 to 5 years; this pineau is made with Merlot a grape which provides the fruit & freshness.

Serving Hints:

Pineau should be drunk slightly chilled after meals.

