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# NEWSLETTER

JUNE 2015 - NO.27

## EDITORIAL

Throw the windows open and let the delicious scents of summer into the house, put out the garden furniture, and take the opportunity to invite friends round to enjoy a **MAUBET ROSÉ** accompanied by a grill or a light meal. Fancy something different? Make a date for a Maubet Thursday\*:

**Visit the vineyard and enjoy a gourmet picnic basket** of produce, accompanied by a glass of white **MAUBET BLANC** or **LOU CAMPAGNO**. Take a tour of the cellars first or pop browse around the shop which is full of inspirational and tasty ideas.

Another idea, another sensation - watching the ballet of swallows around the cellars, water lilies, and savouring your meal on the table under the oak.

\* From 15 June to 15 September.

## CELLARS

The year's whites and rosés are being systematically packed to fill our customer orders; **the new vintage of our MAUBET ROUGE tannat merlot will be ready soon.**

Bottling is now more automated : **faster and safer**, the bottles are automatically boxed and the pallets fill themselves – almost!

Sylvain is already thinking about the next vintages...

## VINES

They grow and grow - the clusters of grapes are beautiful and the work of removing suckers, **stripping leaves, tying up and vineyard maintenance is forging ahead.**

This work is of vital importance as it guarantees the high quality of the end products.





## ■ GUIDES

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Hachette Guide 2015

- **MAUBET BLANC SEC** - 2 stars
- **MAUBET PETIT MANSENG** - Selection

## ■ FATHERS' DAY

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The time to show him you care with an **ARMAGNAC - OF COURSE!**

**1995 VINTAGE** - **BACO** and **UGNI BLANC** show themselves off at their best in this **Eau de Vie** with a powerful plum and Mirabelle aroma, round on the palate, with citrus and prune aromas and a verbena note finish.



## ■ FOOD AND DRINK

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Make a cocktail with our **Blanche** : **SUNRISE BLANCHE DE MAUBET**

Mix the cocktail directly in the glasse

- **2 CL BLANCHE DE MAUBET**
- **8 CL ORANGE JUICE**
- **1 DASH OF GRENADINE**



## ■ VISIT THE DOMAIN

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We are open from **MONDAY TO FRIDAY** from **9am** to **12** and **2pm** to **6**

**SATURDAY MORNING** from **10am** to **12** (from Easter to All Saints) – visits by appointment

And in summer **FROM 15 JUNE TO 15 SEPTEMBER** : Maubet Thursdays, visits at **10am** and **4pm**

Local produce basket from **11am** to **5pm**, wine and Armagnac tastings. Groups by prior arrangement