

DOMAINE DE FONDRÈCHE

VENTOUX – DIVERGENTE

RHÔNE

Story

The Domaine de Fondrèche estate is situated at the foot of Mont Ventoux, particularly famous thanks to the Tour de France, on a plateau where cattle used to drink. In fact, « Frondrèche » means the spring in Provençal dialect.

Created in 1991, Domaine de Fondrèche is now run by Sebastien Vicenti, the 2nd generation working on the estate. It covers an area of 52 hectares of vines and 20 ha of woods. Thanks to a major vineyard restructuring, 3 different types of soils/locations were identified, each one assigned to a specific production.

Farming philosophy : Organic and biodynamic (No certification)

« Divergente » is cuvée at the top of differentiation, produced only on exceptional vintages and in limited quantities

Vineyard Information

Grape varieties : 100% Syrah

Plot size : 1 ha (2,5 acres)

Average age of the vines : 70-75 years

East facing

Elevation : 250m

Soils : silex of the Fondrèche plateau

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Regular work of the soils (develop the roots, protect the vine)
- Decoction and infusion of plants (horsetail, nettle, willow)
- Cover crop
- Use of the lunar calendar
- Organic treatments

Winemaking

- Hand picked grapes / Destemmed with sorting
- Indigenous yeasts
- Fermentation : temperature-controlled concrete tank / 20 days
- Maceration technique : some plungings
- Pneumatic press
- SO₂ only added after the malo
- Aging : 12 months in new barrels & ovoid concrete tank / on lees
- Fined : No
- Filtration : Yes
- SO₂ Total : <50ppm Vegan : Yes

Tasting notes

A bouquet of black raspberries, blueberries, spring flowers, violets followed by a light toastiness on the nose. Opulent yet airy palate, voluminous without excess. Silky tannins. A pure and elegant wine.



Press Ratings

96 pts Jeb Dunnuck – 2020 vintage

96 pts Wine Advocate – 2019 vintage

96 pts « Editor's Choice » Wine Enthusiast – 2018 vintage