

DOMAINE DE FONDRÈCHE

VENTOUX – NATURE

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)
«N... », pure expression of their terroir, does not contain sulfites.

Vineyard Information

Grape varieties : 30% Grenache, 30% Syrah, 30% Mourvèdre, 10% Cinsault

Plot size : 5 ha (12,5 acres)

Average age of the vines : 35-40 years

North & South facing

Elevation : 250-400m (820-1310 ft)

Soils : Ancient alluvium - very stony (rolled pebbles, flint) and calcareous from the surface with a sandy-clay texture.

FARMING PRACTICES

- Training method : Guyot & Cordon de royat
- 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

- Mechanical harvest and hand-picked grapes / Destemmed with sorting
- Indigenous yeasts
- Fermentation : temperature-controlled concrete and stainless-steel tanks / 21-28 days
- Maceration technique : some pump-overs and light plungings
- Pneumatic press under nitrogen
- Aging : 9 months in ovoid concrete tank
- Fined : No
- Filtration : Yes
- SO2 Total : <10ppm Vegan : Yes

Tasting notes

On the nose, an explosion of red fruit, blueberry, blackcurrant, currant, violet and ground pepper. A mouth between fullness and freshness, silky tannins with a minty side. An easy drinking wine.



Press Ratings

89 pts Jeb Dunnuck – 2018 vintage