

DOMAINE DE FONDRÈCHE

VENTOUX

RHÔNE

Story

The Domaine de Fondrèche estate is situated at the foot of Mont Ventoux, the famous mountain in the Vaucluse department of the South of France, and covers a surface area of 38 hectares. For over twenty years the vineyard has been tended using natural methods to create a harmony between the vines, the earth, and the surrounding environment, and to produce wines that reflect the local terroir. The yield of each varietal is reasoned, no chemical weed killers are used, and the earth is worked mechanically to strengthen the natural defences of the vines, encouraging the roots to burrow deeper and thereby protecting the vines from bad weather. Fondrèche is a unique place, with a special terroir and climate due to the influence of Mont Ventoux which brings currents of cold air and leads to big differences in temperature between day and night.

Grape varieties

50% Grenache, 30% Syrah, 20% Mourvèdre

Terroir

The vines are 40 years old on average and grow in the plateau's north and south-facing clay-chalk soil.

Winemaking

Partial destemming. Fermentation with indigenous yeasts.

Vatting for 21 to 28 days with only a few pigeage operations to ensure slow and gradual extraction.

Aged on the lees for 18 months, 1/3 in stainless-steel tanks, 1/3 in foudres and 1/3 in concrete egg.

The cuvee has a very low dosage of sulfites (less than 30ppm).

Tasting notes

Color : deep ruby red

Nose : intense of red berries, black cherry, blueberry, raspberry, violet and spices.

Palate : generous, harmonious, round and silky texture

Pairing suggestions

Goes well with duck with thyme, steak with a peppery sauce or even poultry.



Press ratings

92 pts Jeb Dunnuck – 2018 vintage

91-93 pts Jeb Dunnuck – 2017 vintage

90-92 pts Wine Advocate – 2017 vintage

91-93 pts Jeb Dunnuck – 2016 vintage