

DOMAINE DE FONDRÈCHE

VENTOUX

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% Cinsault, 25% Syrah, 25% Grenache

Terroir

The vines are 25 years old on average and grow in sandy, north-facing soil. These 10 hectares are exclusively devoted to rosé.

Winemaking

After a nocturnal harvest to avoid the heat and strong light, the grapes are pressed using a hyper-reductive system and without sulphites. They are then left to macerate with their deposits at a very low temperature for one week before fermentation.

Lastly the wine is aged on fine lees in a vat prior to bottling.

Tasting notes

Pale colour, a nose of delicate notes of citrus and redcurrant. A perfectly measured vivacity on the palate with mineral undertones.

Pairing suggestions

Goes perfectly with prawns in Thai sauce, sushi, grilled fish with a dash of olive oil or lamb chops.

