

DOMAINE DE FONDRÈCHE

VENTOUX

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)

Vineyard Information

Grape varieties : 50% Cinsault, 30% Syrah, 20% Grenache

Plot size : 10 ha (25 acres)

Average age of the vines : 35-40 years

North facing

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

Soils : Sand and silt

FARMING PRACTICES

- Training method : 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 crops
- Use of the lunar calendar
- Organic treatments

Winemaking

- Hand picked grapes / Destemmed with sorting
- Direct pressing rosé (under nitrogen)
- Cold settling : 10 hours
- Indigenous yeasts
- Fermentation : temperature-controlled stainless steel tank / 20 days
- SO2 only added after the fermentation
- Aging : 6 months in concrete tank / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Scents of citrus and redcurrant. A well-balanced crispiness with mineral tones on the palate.



Press ratings :

91 pts « Editor's Choice » Wine Enthusiast – 2021 vintage

89 pts Wine Enthusiast – 2020 vintage

French
L i b a t i o n