

DOMAINE DE FONDRÈCHE

AOP Ventoux White

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

30% Grenache blanc, 30% Clairette, 30% Roussanne, 10% Rolle

Terroir

The vines are 35 years old on average and grow on chalky, north and west-facing soil.

Winemaking

After a nocturnal harvest to avoid the heat and strong light, the grapes are pressed using a hyper-reductive system and without adding sulphites. They are then left to macerate with their deposits at a very low temperature for 10 days before fermentation in stainless steel tanks and barrels. The wine is then aged on fine lees in a vat for a few months prior to bottling.

Tasting notes

Clear, brilliant colour. Very expressive nose of white flowers, peach and apricot. Zesty citrus notes on the palate, the wine is mineral, fresh and salty.

Food pairing suggestions

Great with grilled cod, fish in fennel sauce and carpaccio of scallops.

