

## Ventoux Blanc, Domaine De Fondreche

Rhône Valley, France

<b>Product code</b>	FE01ZZWC
<b>Grapes</b>	Marsanne, Roussanne
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine de Fondreche
<b>Vintage</b>	2022



Organic



Biodynamic



Vegan



Vegetarian

## FONDRÈCHE

### Producer

Sébastien Vincenti, the founder and owner of this 38 hectare estate never sits on his laurels. There is a constant search for perfection, questioning every move and decision and the evolution in the quality of the wines has been a joy to behold. Sitting directly under the imposing Mont Ventoux and spread across three large parcels, the land benefits from both low disease pressure as well as the cooling effect of the mountain. The farming today has evolved from organic to Sébastien's own interpretation with a greater use of cover crops, no chemicals and work carried out according to the lunar cycle. In the winery, Sébastien likes to de-stem the reds and ferment them in cement tanks with further ageing in foudres for his Grenache and barrels and concrete eggs for Syrah and Mourvèdre, the more reductive varieties. The white is fermented and aged in tank.

### Tasting Notes

White Grenache/Roussanne/Clairette. Medium bodied with wonderful freshness. aromas of white peach, honey and pear. Fermented in barrel but aged in tank, it displays some toasty oak notes but remains very focused and fine. An expressive nose of white flowers, peach, grapefruit. A tonic mouth of citrus where the minerality and the salinity bring a nice freshness.

### Viticulture

The 40 hectares vineyard is divided into three big parcels, each one dedicated to different specific production goals. The domaine's white varieties are grown on two plots composed of sand and silt over limestone. The vineyard is cultivated without herbicides and natural or leguminous plants are sown to improve soil structure and biodiversity. All the vineyard work is carried out according to the lunar calendar although the domaine is not officially biodynamic or organic. The varieties planted are Grenache blanc (30%), Roussanne (30%),

Clairette (30%) and Rolle (10%).

## Winemaking

Night harvest, pressing under nitrogen and without sulphiting, stabilization on lees for a minimum of ten days, fermentation in vats under controlled temperature. Aging in vats for 6 months on fine lees. Bottling on flower days.

## Awards

"Selection: Le Figaro Vins / Tulipe Rouge / Ouest France

Jeb Dunnuck 92/100 (2021-2018)

The Wine Advocate 90/100 (2018), 90/100 (2016)

Jancis Robinson 16.5/20 (2016) by Richard Hemming"