TINDAL
WINE MERCHANTS

Ventoux Blanc, Domaine De Fondreche

Rhône Valley, France

Product code	FE01ZZWC
Grapes	Marsanne, Rousanne
Country	FRANCE
ABV%	13.5
Case Size	12
Closure Style	Cork
Producer	Domaine de Fondreche
Vintage	2025

Organic Biodynamic

Vegan Vegetarian

FONDRÈCHE

Producer

Based in Ventoux at the foot of Mont Ventoux, Domaine de Fondrèche is a c. 40 ha estate led by Sébastien Vincenti. Over the past two decades Vincenti has reshaped the domaine around altitude, limestone influence and organic farming, establishing it as one of the leading modern voices of the appellation.

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"