

Cinsault, Syrah and Grenache. Pale in color. Aromas of lemon and honey with delicate hints of redcurrant. Juicy flavors of pear, nectarine and a suggestion of ginger. Perfectly measured vivacity on the palate with mineral undertones. Closes spicy and smooth. Goes perfectly with prawns in Thai sauce, sushi, grilled fish with a dash of olive oil or lamb chops. Organic.

Situated at the foot of Mont Ventoux, the famous mountain in the Vaucluse department of the South of France, The Domaine de Fondrèche estate 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. The vineyards cover 94 acres spread over three communes. The heart of the domaine is the parcel of 70 acres surrounding the winery: clay-limestone with gravel. Situated on a plateau, it drains beautifully but retains water between 5 - 10 meters. Hence the name *Fondreche*, or the 'standing fountain'. This means no hydric stress for the vines, and no risk of excessive water either. The vineyards are farmed organically (with some biodynamic practices). The lunar calendar is followed in the vineyard and cellar. The vines are 25 years old on average and grow in sandy, north-facing soil. These 10 hectares are exclusively devoted to rosé. 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.

Nanou Barthélemy and her son Sébastien Vincenti bought the property in 1993, and have improved it with every successive year. Today it ranks at the top of Ventoux producers, known for fresh, terroir-driven wines.

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Tasting Note:

FONDRÈCHE

FONDRÈCHE

DOMAINE DE FONDRÈCHE VENTOUX ROSÉ

Sciaccarellu, Grenache & Niellucciu. Aromas of lemon & honey with redcurrant; flavors of pear & nectarine with a suggestion of ginger; vivacity on the palate & mineral undertones; smooth, spicy finish. Organic.

Shelf Talker:

