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*In the heart of Lubéron, an exceptional vineyard.*

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## DOMAINE DE FONTENILLE – ROUGE

After successfully developing various luxury fashion brands, partners Frédéric Biousse and Guillaume Foucher decided to sell their shares in the company in order to devote their time and resources to resurrecting historic properties to former glory while connecting them to agricultural projects focused on organic and bio-dynamic practices. Their first project is Domaine de Fontenille in Lubéron. Along with a Rélais & Châteaux hotel, the property has 43 ha organically farmed vineyards, fields, a forest, and an organic garden that supplies the hotels two restaurants. The fact that the vineyards and garden do not have any direct neighbours ensures the purity of the agricultural operation.



In the heart of Provence, overlooking the Durance plain on the southern slopes of Lubéron, the Domaine de Fontenille is among the few provincial properties that have retained their original appearance. Bordered by the Lubéron foothills and mountains and the Montagne Sainte Victoire, this country house, characterized by its classical architecture, lies within its landscaped grounds protected by cedars and plane trees, surrounded by wild landscapes and vines as far as the eye can see. The winery and vineyards are managed by Joan Poillet and enologist Xavier Balespouey.



### The Vineyard

Laurence Berlemont, oenologist, agronomist and a specialist in Provence wines, began restructuring the domain in 2013 with the aim of restoring the domain to its original size: 35 hectares of vines in one geographical area around the domain. As an advocate of sustainable farming, Domaine de Fontenille has been converting itself to organic farming since 2014, and benefits from the latest winemaking techniques in a new wine cellar with traditional architecture.

The Domaine de Fontenille enjoys exceptional terroir. The vines draw their strength from the clay, limestone and stony soil. The slightly steep slopes provide perfect sunshine and better water drainage.

The vine is tended so as to minimize treatments and ensures that the grapes obtain the best possible maturity while respecting natural cycles. Good wine depends primarily on the quality of the grape.



### Vinification

The care given to the vines in the vineyards is continued in how the grapes are treated in the modern cellar. Working with natural gravity, mechanical intervention is pretty much eliminated. Depending on the style of the wine, vinification and maturation takes place on fine lees in stainless steel vats or barrique.



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<b>SKU:</b>	<b>827908</b>
<b>Region:</b>	<b>Rhône Valley/Lubéron</b>
<b>Classification:</b>	<b>AOP Lubéron</b>
<b>Vintage:</b>	<b>2017</b>
<b>Grapes:</b>	<b>70% Syrah, 30% Black Grenache</b>
<b>Vineyard:</b>	<b>Selected from the estate's top vineyard lots</b>
<b>Soil Composition:</b>	<b>Clay and Limestone</b>
<b>Vineyard Training:</b>	<b>Guyot</b>
<b>Density/Yield:</b>	<b>45/ ha</b>
<b>Fermentation:</b>	<b>In stainless steel</b>
<b>Alcohol:</b>	<b>14.0%</b>
<b>Residual Sugar:</b>	<b>0.80g/l</b>
<b>PH:</b>	<b>3.48g/l</b>
<b>TA:</b>	<b>3.55 g/l</b>
<b>Free SO2:</b>	<b>19mg/l</b>
<b>Total SO2:</b>	<b>78mg/l</b>

### Tasting Note:

In the nose, intense aromas of cassis, plums, and cherry provide a seductive background to explore the richness of grenache and elegance of grenache. The flavours are well harmonized with ripe tannins and fresh acidity, giving way to a long, smooth finish.

### Pairing suggestion:

Perfectly suited to red meat like bison or elk, blood sausage with apple, pork.

### Sales Facts:

- The Provence mistral naturally cleans the grape.
- Geographic area more recognized with Ventoux.
- 30km from the Mediterranean sea.
- Served between 14-16 Degrees.