

# Domaine La Fourmone

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Domaine la Fourmone is a multi-generational domaine run by Marie-Thérèse Combe and her daughter, Florentine and son, Albin. The property dates back to the mid-1700's when it originally grew wheat. Here, viticulture is organic and winemaking is traditional. Provence is the soil of the Combe's vineyards. It offers the essential raw material for their development: clay limestone soil, dry wind, warm sun and moderate rain drops on their vine stocks. Concrete vats are used for the fermentation and aging of the reds. A very small percentage of the white Vacqueyras and the old vine cuvées red are aged in 600 litre half-muids, so there is next to no oak flavor influence on the wines.



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