

Domaine La Fourmone

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.



Bruno Lafon Selection - Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

