



DOMAINE DE FENOUILLET

AOP Ventoux

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Beaumes-de-Venise, Domaine de Fenouillet is renowned for its expertise in crafting expressive red wines and aromatic Muscats. This family-run estate, now in its fifth generation, cultivates its vineyards organically, combining ancestral know-how with modern techniques. The red wines, made from Grenache, Syrah, and Mourvèdre, offer deep intensity with notes of black fruits, spices, and a balanced tannic structure. The estate's Muscats, emblematic of the region, reveal an exuberant aromatic palette of candied citrus and honey, with remarkable freshness on the palate. A must-visit estate to explore the richness of southern Rhône wines.

VARIETALS

Grenache blanc, Clairette Blanche, Roussanne

LOCATION

The vineyards are located in Beaumes-de-Venise, nestled between the Dentelles de Montmirail and Mont Ventoux, offering a stunning natural setting and ideal conditions for viticulture.

TERROIR

The soils are sandy and date back to the Miocene era, providing excellent drainage and contributing to the finesse and aromatic purity of the wines.

IN THE VINEYARD

The estate is certified organic and practices sustainable viticulture. Vineyard work includes careful pruning, soil management, and biodiversity preservation, all aimed at producing healthy grapes with maximum expression of terroir.

HARVEST

Manual harvesting ensures optimal selection of grapes at full maturity. The process is adapted to each varietal and plot to preserve freshness and aromatic integrity.

WINEMAKING

From harvest to bottling, the estate follows a precise and respectful vinification process. Fermentation is carried out with indigenous yeasts, and each stage is carefully monitored to preserve the character of the grapes and terroir.

AGEING

Ageing takes place in a combination of large oak vats (foudres), barrels, and egg-shaped concrete tanks. This diversity of vessels allows for nuanced development of texture and aromatic complexity.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine is characterized by floral and fruity aromas, with notes of white-fleshed fruits and citrus. On the palate, it is often described as balanced, with bright acidity and a persistent finish. The texture is smooth and refreshing, making it a versatile and expressive wine.

VISUAL APPEARANCE

Clear and bright robe with pale gold reflections.

AT NOSE

White fruits, citrus, floral notes.

ON THE PALATE

Balanced acidity, smooth texture, persistent and refreshing finish.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This wine pairs beautifully with a variety of dishes:

Seafood and shellfish: grilled prawns, oysters, or scallops

White meats: roasted chicken, veal, or turkey

Fish: sea bass, cod, or salmon in citrus or herb sauces

Cheeses: soft varieties like goat cheese or Brie

Salads: fresh greens with citrus vinaigrette or grilled vegetables

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