



Domaine Fontchêne Alpilles Blanc Aupiho

ABOUT THE ESTATE

- Based in Les Baux-de-Provence, Domaine Fontchêne is an exciting new project from René Milan.
- Working with family vineyards, René has converted his land to organic and biodynamic farming, guided by local natural winemakers like Eloi Dürrbach and Dominique Hauvette.
- Work in the vineyards is of paramount importance and includes ébourgeonnage in the spring and biodynamic preparations.
- Fermentation and aging are non-interventionist, with native yeast, sulfur used only at bottling, and limited bâtonnage and racking.
- René strives to produce authentic wines, where balance and freshness take precedence over concentration and power.

APPELLATION

Alpilles

SUB-REGION

Les Baux-de-Provence

GRAPE VARIETY

22% Marsanne, 22% Roussanne, 22% Grenache Blanc, 18% Clairette, 16% Chardonnay

FARMING

Sustainable, Organic, Biodynamic

SOIL

Clay-loam with galets roulés

VINEYARDS & VITICULTURE

Selection massale only for replanting. Biodynamic practices in the vineyard, with emphasis on biodynamic preparations 500 and 501. Stopped cutting the apex growth in 2018.

HARVEST & VINIFICATION

Manual harvest in 15 kg boxes. Whole bunch pressing. Natural settling at approximately 10°C. Alcoholic fermentation in 225-liter barrels, each variety separately, at a temperature between 13°C and 15°C. Aging in barrel (10% new) on the fine lees for 12 months with stirring to bring complexity, weight and fruit.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL