

RENE MILAN, VIGNERON

FONTCHENE

# Domaine Fontchêne Alpilles Rosé Leon

# 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**

90% Grenache, 5% Cinsault, 5% Mourvèdre

#### **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. Pressing in whole bunches. Natural settling at approximately 10°C. Alcoholic fermentation in stainless steel vats at a temperature of around 18°C. No malolactic fermentation to maintain freshness. Aging on the fine lees for six months with batonnage.

## **ALCOHOL BY VOLUME**

13.5

# **PACK SIZE**

6x750mL

