

Domaine Fenouillet



The brothers Soard, Patrick and Vincent, own and operate this impeccable domaine whose cellars sit in the ville of Beumes de Venise, in the shadow of the Mont Ventoux and the Dentelles de Montmirail. They trace their lineage as vigneron back to their great-grandfather, Casimir Soard, whose wines were winning medals as early as 1902. Their grandfather, Louis Soard, specialized in the production of the celebrated Muscat de Beumes de Venise during the 1950s and his son, Yvon, father to Patrick and Vincent, continued to work and expand the vineyards in Beumes de Venise and the surrounding communes, although he rendered his grapes to the local cooperative rather than vinifying and commercializing the wines of the domaine. In 1988, Patrick and Vincent, with the encouragement of their mother, Nicole, decided to renew the fame of the estate and constructed the chai and cellars necessary to vinify and bottle the full range of appellations available. In 1989, at the outset of this project, we had the good fortune to encounter the family and we immediately engaged to be their importer for the American market.

Viticulture:

- **Farming:** Certified organic since 2012, practicing biodynamic.
- **Treatments:** Copper-sulfate and biodynamic preparations
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Sands, river pebbles, and limestone-clays
- **Vines:** Planted at 4,500 vines/ha and trained in Cordon de Royat and Gobelet, vines average 30 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in stainless-steel tanks or concrete vats. Cuvaison lasts 12-20 days. Muscat de Beumes de Venise is fortified once it reaches 7% alcohol.
- **Extraction:** Red wines see punchdowns and racks-and-returns during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing for red wines. Direct pneumatic pressing for rosé wines.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation for red wines. Blocked by fortification for Muscat.

Aging:

- **Élevage:** Red wines spend 6-18 months in concrete vats. Rosé and white wines spend 3-6 months in stainless-steel tanks.
- **Lees:** Red wines are racked following malolactic. Muscat de Beumes de Venise is racked after three months in stainless-steel tanks.
- **Fining and Filtration:** White and rosé wines are fined with bentonite and filtered with diatomaceous earth. Red wines are unfined.
- **Sulfur:** Applied at harvest and at bottling, with 100 mg/l free sulfur for white wines, 40-50 mg/l for red and rosé wines.

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Ventoux Rosé



At a Glance:

- **Appellation:** AOP Côtes du Ventoux
- **Encépagement:** Grenache (50%), Cinsault (30%), Mourvèdre (15%), Carignan (5%)
- **Average Annual Production:** 12,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From various parcels surrounding the Mont de Ventoux and the Dentelles de Montmirail
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 28 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Direct whole-cluster pneumatic pressing
- **Time on Lees:** Wine is racked following fermentation and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 4-6 months in stainless-steel tanks.
- **Press Wine:** 100% direct press
- **Fining and Filtration:** Fined with bentonite and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

The rock-steady Soard brothers produced a remarkable Ventoux Rosé, with perk acidity and a sense of well-judged restraint that characterizes all the domaine's wines. Fenouillet has been certified organic since the 2012 vintage, a fact which shows in this rosé's vibrancy and vividness of fruit.

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Vin de Pays de Vaucluse



At a Glance:

- **Appellation:** IGP Vaucluse
- **Encépagement:** Marsellan (70%), Merlot (30%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From various parcels surrounding the Mont de Ventoux and the Dentelles de Montmirail
- **Soil Types and Compositions:** Sandstone and marl
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 28 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in concrete vats. Cuavison lasts c. 12 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 6 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

This lovely “bargain” is a blend of the hybrid grape “Marsellan” and Merlot, a curious concoction that produces a silky wine redolent of red fruit mingled with “sous-bois”. The grapes are crushed, destemmed and then macerated and fermented for a week or so before being racked into cement cuve for six months before bottling.

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Ventoux Rouge



At a Glance:

- **Appellation:** AOP Côtes de Ventoux
- **Encépagement:** Grenache (75%), Syrah (20%), Carignan (5%)
- **Average Annual Production:** 16,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the plateau of Saint Hippolyte, the Pinière hill near Aubignan, and various parcels surrounding Barroux
- **Soil Types and Compositions:** Limestone-clay with flint and sand
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 28 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in concrete vats. Cuavison lasts c. 16 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

Fenouillet's red wine from the Côtes de Ventoux highlights the balance and depth that the wines of the Southern Rhône can achieve when allowed to speak for themselves. Unencumbered by new oak or grapes picked at the very limits of ripeness, its tart profile is supported on a base of minerality and acidity. Its three terroirs, two of which host significant deposits of flint, bring power and notes of spice.

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Beaumes de Venise Rouge Terres Blanches



At a Glance:

- **Appellation:** AOP Beaumes de Venise
- **Encépagement:** Grenache (50%), Syrah (40%), Mourvèdre (10%)
- **Average Annual Production:** 30,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing slopes surrounding the Fenouillet domaine beneath the Dentelles de Montmirail
- **Soil Types and Compositions:** Limestone-clay and white marls
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 35 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in concrete vats. Cuavison lasts c. 16 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

This is the most important wine of the domaine in terms of production and the wine that we feel offers exceptional value for its quality. The vineyards are situated on the massif of the Dentelles de Montmirail and much of the vineyard surface is laid out in terraces to accommodate the steep slope of the hill. Raised in concrete vat to retain its freshness, this wine speaks clearly of sous-bois and garrigue, the defining features of Grenache from the Southern Rhône.

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Beaumes de Venise Rouge Cuvée Yvon Soard



At a Glance:

- **Appellation:** AOP Beaumes de Venise
- **Encépagement:** Syrah (50%), Grenache (35%), Mourvèdre (15%)
- **Average Annual Production:** 3,600 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing slopes surrounding the Fenouillet domaine beneath the Dentelles de Montmirail
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 80+ years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 35 hl/ha.
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in concrete vats. Cuavison lasts c. 16 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in vat following alcoholic fermentation
- **Élevage:** 18 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

A limited production wine produced in the best vintages in honor of the father of Patrick and Vincent Soard. This wine is sourced from the oldest vines of the domaine (75 years old as of 2011) from a hillside "combe" in the shadow of the Dentelles de Montmirail and just over the hill from Gigondas.

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Muscat de Beaumes de Venise



At a Glance:

- **Appellation:** AOP Muscat de Beaumes de Venise
- **Encépagement:** Muscat Blanc à Petits Grains (100%)
- **Average Annual Production:** 20,000-30,000 bottles
- **Average Alcohol by Volume:** 15%
- **Average Residual Sugar:** c. 110 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing slopes surrounding the Fenouillet domaine beneath the Dentelles de Montmirail
- **Soil Types and Compositions:** Miocene sands
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,500 vines/ha, vines average 33 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 35 hl/ha.
- **Average Harvest Date and Type:** Manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming and a 6-hour maceration, wine ferments spontaneously in stainless-steel tanks. Once it reaches 7% alcohol, wine is fortified with natural spirit.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** c. 3 months
- **Malolactic Fermentation:** Blocked by fortification
- **Élevage:** 12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with bentonite and filtered with diatomaceous earth
- **Sulfur:** Applied at harvest and at bottling, with 45-50 mg/l free sulfur

In The Glass:

The Muscat grape is best when planted in poor, sandy soils in Beaumes de Venise. The grapes for this cuvée are selected after a series of passes through the vineyards to pick the grapes at the proper level of maturity with the desired balance between sugar and acid; a further "trie" occurs upon entry to the chai. The Fenouillet Muscat de Beaumes de Venise is a marvel: complex nose of ripe fruits (peaches and citrus) and flowers, ample and harmonious mouthfeel and a long, fresh finish.