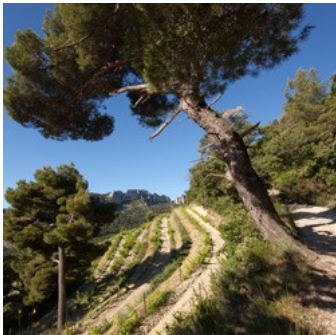


Domaine de Fenouillet

Bordeaux
Madrose.com



Vintner Select
6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633
www.vintnerselect.com

France

Southern Rhone
Saint-Estephe

OVERVIEW

The brothers Soard, Patrick and Vincent, own and operate this impeccable domaine the cellars of which are situated in the village of Beaufort de Venise, in the shadows of 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 Beaufort de Venise during the 1950s and his son, Yvon, father to Patrick and Vincent, continued to work and expand the vineyards in Beaufort de Venise and the surrounding communes, although he rendered his grapes to the local co-operative 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.

Varieties: Muscat,
Average Production:
2,500 cases a year

The vineyards of the domaine are scattered over seven different communes, including, of course, Beaufort de Venise and the surrounding villages. The appellations include Vin de Pays de Vaucluse, Ventoux (vineyards in the communes of Saint Hippolyte, Piniere, Aubignan and Barroux), Muscat de Beaufort de Venise and Beaufort de Venise (vineyards in Beaufort de Venise, La Roque Alric and Suzette). The Soard family has always farmed with great concern for the environment and now all of the wines produced at the domaine are certified "organic".

Muscat de Beaufort de Venise—Vin Doux Naturel

The Muscat grape is best when planted in poor, sandy soils in Beaufort 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 fermentation, at low temperatures to best preserve the enchanting aromas of the Muscat grape, is stopped at the point where the alcohol – sugar balance is as desired. The Fenouillet Muscat de Beaufort de Venise is a marvel: complex nose of ripe fruits (peaches and citrus) and flowers, ample and harmonious mouthfeel and a long, fresh finish. Fenouillet produces about 30,000 bottles per vintage; Rosenthal imports 2400 bottles for the US market.

