

Dom. Rouge-Bleu 2015 Mistral (Cotes du Rhone Villages)

WineWise Code	FRB-MIS15
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	14.32
Acidity	3.74
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	700
Varieties	75% Grenache, 20% Syrah, 3% Mourvedre, 2% Roussanne
Maceration Notes	3 weeks with stem in uncoated concrete tank
Pumpover or Punchdown?	pumpover
Destemming	Whole Cluster
Fermentation vessel	Concrete
Fermentation duration	3 weeks
Aging method	Used Barrique 50%, Concrete 50%
Aging duration (months)	30
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes 48 mg/L
Vineyard Name	Garrigue / Typical Provencal soil
Soil Type(s)	Calcareous, Gravel
Elevation (meters)	30
Vineyard Aspect	North
Vine age (years)	55
Vine Yields hl/ha	18
Farming practices	Bio-dynamic
Vine Training Notes	Bushvines except Syrah (Trellised)
Grape Picking	Hand-harvested

WineWise Notes:

In a vintage which often yielded too much of a good thing, Rouge Bleu's viticultural techniques served to temper nature's abundance. The result is an undeniably generous and spicy Rhône red which comfortably avoids all excess.

Now firmly in the hands of French-Australian couple Caroline Jones and Thomas Bertrand (she makes the wine, he does the rest), this little domaine just east of Orange is now set fair on the course originally charted by Jean- Marc Espinasse. The newly-designed labels signal the new régime, but the founding principles of organic (mostly bio-dynamic) viticulture, honest wine-making and excellent value remain as they were. Thomas' recent visit to California reignited interest in these rewarding wines and they go from strength to strength.



Notes from the producer:

Situated in Sainte-Cécile-Les-Vignes, Domaine Rouge-Bleu follows biodynamic principles on all of its 8.5ha, of which half rest in the Côtes du Rhône Villages Sainte Cécile appellation. Our low yields are the natural outcome of old, deep-rooted vines that sit on a stony soil of ancient riverbed and garrigue. Coupled with the Mediterranean climate of long, hot, dry summers and the rot-inhibiting Mistral wind, our vineyard is the perfect environment for berry maturation. Mistral is our signature cuvée, a classic Southern Rhône blend of GSM showcasing the complex expression of our old vines and terroir.

VINIFICATION: The hand-harvested grapes are crushed but not destemmed before being put into traditional concrete tanks for wild yeast fermentation. The mature stems have been kept in order to aerate the must during fermentation, allowing us to naturally maintain a lower temperature of fermentation and bringing different nuances of tannin and acidity to the wine. Maceration of 17-21 days with gentle pump-overs. Matured for 24 months minimum, first in old French oak barrels then in uncoated concrete tank. Bottled at the Domaine with minimal sulphite addition.

Created in 2007 and situated between the revered appellations of Gigondas and Châteauneuf-du-Pape, Domaine Rouge-Bleu cultivates its 9ha of land inspired by the core of biodynamic principles (Certification process started in 2017). Our vineyard spreads around our farm which was probably built 400 years ago and still contains some elements from the original building. Mostly composed of old vines, our wines are vinified in the pure tradition.

