

Dom. Rouge-Bleu 2015 Lunatique

WineWise Code	FRB-LUN15
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	14.97
Acidity	3.78
Residual Sugar	0.2
Closure	Natural Cork
Annual cases produced	100
Varieties	100% Grenache Noir
Maceration Notes	1 month in open vessel
Pumpover or Punchdown?	punchdown
Destemming	Whole Cluster
Fermentation vessel	Oak Upright
Fermentation duration	1 month in open vessel
Aging method	Used Barrique 100%
Aging duration (months)	36
Filtered?	No
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 56 mg/L
Vineyard Name	Riverbed
Soil Type(s)	Calcareous, Alluvial, Loam
Elevation (meters)	20
Vineyard Aspect	Northeast
Vine age (years)	110
Vine Yields hl/ha	8
Farming practices	Bio-dynamic
Vine Training Notes	Bushvines
Grape Picking	Hand-harvested

WineWise Notes:

This prodigious wine hails from a tiny parcel of gnarled old vines and is doled out in miniscule quantities. Dense rather than fat, it is a backward beast that will unfold for years if not decades.

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:

VINEYARD: 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 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, giving a pure expression of terroir. Lunatique is our prestige cuvee made from a parcel of Grenache planted in 1910. It is only made in exceptional years and has extended ageing potential.

VINIFICATION: The grapes are hand-harvested into small containers, then crushed but not destemmed. Wild yeast fermentation and maceration for 4 weeks in open barrels (600L demi muid). The mature stems have been kept in order to naturally aerate the must during fermentation, allowing us to bring different nuances of tannin and acidity to the wine. Malolactic fermentation and maturation in aged French oak demi-muid for 30 months. Hand bottled at the Domaine by gravity and without filtration. 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.

