

Dom. Rouge-Bleu 2014 Vendangeur (Côtes du Rhône Villages)

WineWise Code	FRB-VEN14
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	14.6
Acidity	3.83
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	100
Varieties	75% Grenache, 20% Syrah, 5% Mourvedre
Maceration Notes	uncoated concrete tanks, full cluster, crushed
Pumpover or Punchdown?	pumpover
Destemming	Whole Cluster
Fermentation vessel	Concrete
Fermentation duration	3 weeks
Aging method	Used Barrique 100%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes 37 mg/L
Vineyard Name	Garrigue / Typical Soil of Ste Cécile
Soil Type(s)	Calcareous, Sedimentary
Elevation (meters)	30
Vineyard Aspect	North
Vine age (years)	55
Vine Yields hl/ha	18
Farming practices	Bio-dynamic
Vine Training Notes	Bushvines (except for Syrah, Trelissed)
Grape Picking	Hand-harvested

WineWise Notes:

This is a special bottling of Mistral distinguished from the normal one by an élevage in wood. Because the barrels are mostly used and large, the oak aspect is discreet. But the wine shows a sumptuous, spicy quality that will be very attractive to many palates. It is a special project for Vincent de Kime, one of Rouge-Bleu's American investors. 2014 was an especially well-balanced vintage at this address.

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 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. Vendangeur is a private bin (100 cases made), a classic Southern Rhône blend of GSM creating a modern expression of our old vines and terroir through a gentle oak integration .

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 12 months minimum, in 5yo French oak barrels having been used for Hermitage white ageing previous to our acquisition. 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.