

# Dom. Rouge-Bleu 2015 Dentelle Red

WineWise Code	FRB-DEN15
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	12.5
Acidity	3.26
Residual Sugar	0
Closure	Screw-top
Annual cases produced	500
Varieties	60-70% Carignan, 30-40% Grenache
Maceration Notes	2 weeks in uncoated concrete tanks, with the stem, crushed.
Pumpover or Punchdown?	Mild pumpover
Destemming	Whole Cluster
Fermentation vessel	Concrete
Fermentation duration	2 weeks
Aging method	Concrete 100%
Aging duration (months)	30
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes 71 mg/L
Vineyard Name	Ancient Riverbed
Soil Type(s)	Alluvial, Loam
Elevation (meters)	20
Vineyard Aspect	Northeast
Vine age (years)	50
Vine Yields hl/ha	27
Farming practices	Bio-dynamic
Vine Training Notes	Bushvines
Grape Picking	Hand-harvested

## WineWise Notes:

Carignan is thought of as the Languedoc variety par excellence, but it can make distinctively brambly an authentic wine in the Rhône as well, especially when blended with the local kingpin grape Grenache. As the vineyards are restored to health, Caroline and Thomas go from strength to strength. This is the best vintage since the miraculous debut year of 2007.

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. **VINIFICATION:** The hand-harvested grapes are crushed but not destemmed before being put into traditional concrete tanks for fermentation with indigenous yeast. 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 10-14 days with pump-overs every 2 days. Matured for a minimum of 12 months in concrete tank before release. Bottled at the Domaine. Minimal sulphite addition. Screwcap has been chosen to retain the purity and freshness of this wine.

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.

