Dom. Rouge-Bleu 2015 Lunatique

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

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