

domaine
ROUGE & BLEU

Dentelle Rouge

Appellation: IGP Méditerranée

Colour: Red

Production: 7 000 bottles

Varieties: Carignan, Grenache

Yield: 27hl/ha

Alcohol: 13%

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.

TASTING NOTES:

Colour: Ruby with garnet hues.

Nose: Summer berries, sweet spice, cassis.

Palate: Delicate aromas of blackcurrant, cherry, wild blackberry and nutmeg complimented by gentle tannins.

WINE AND FOOD MATCHING: Serve at room temperature or lightly chilled.

This medium bodied wine makes a fine match for summer or winter dishes. Try it with vegetable salads, charcuterie, pizza, roast chicken or BBQs.

