

domaine  
**ROUGE & BLEU**

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## **ORANGE** *by Rouge-Bleu*

<b>Appellation:</b>	Vin de France
<b>Colour:</b>	Orange
<b>Production:</b>	800 bottles
<b>Varieties:</b>	Vermentino, Marsanne, Clairette Blanc, Roussanne, Viognier, Carignan Blanc, Bourboulenc, Grenache Blanc, Gros Manseng, Chenin Blanc, Muscat Petits Grains, picpoul, Grenache Gris.
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	12.5%

**VINEYARD:** Situated in Sainte-Cécile-Les-Vignes, Domaine Rouge-Bleu finds inspiration in 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, giving a pure expression of terroir.

**VINIFICATION:** Beginning life alongside our white wine, all grapes are hand-harvested early in the season to retain the natural acidity of the fruit, our 13 white grape varieties are picked at sunrise to retain freshness and brought to the cellar in small containers for direct pressing. Made from the darker press cuts of our blanc cuvee, in addition to some foot-crushed caissettes and whole bunches of Roussanne and Muscat. Wild ferment in open French oak barrels, keeping the skins and grapes submerged and with lees stirring.

10 weeks on skins and whole bunches. Malolactic fermentation to soften the acidity and create in-bottle stability.

Bottled at the Domaine without filtration under natural cork closure and with no sulphur addition.

### **TASTING NOTES:**

**Colour:** Delicate orange colour of wildflower honey, unfiltered.

**Nose:** Kumquat, honeysuckle and mandarins.

**Palate:** Dry, fresh. Tarte tatin, kumquat. Soft acidity. Gently reminiscent of cider or IPA.

**WINE AND FOOD MATCHING:** Serve cold, not chilled.

A wonderful aperitif, this orange wine displays the freshness of a crisp white with nuanced complexity of a bone-dry sherry.

Serve with tapas, salted almonds, green olives, oysters, or richer fish and eats such as salmon, monkfish tails, partridge.

