

# domaine ROUGE & BLEU

## Origine Carignan « Cuvée d'Alcyon »

**Appellation:** Vin de France

**Colour:** Red

**Production:** 2500 bottles

**Varieties:** Carignan

**Yield:** 25hl/ha

**Alcohol:** 14%



**VINEYARD:** Situated in Sainte-Cécile-Les-Vignes. Organic-certified, Domaine Rouge-Bleu finds inspiration in biodynamic principles on all its 8.5ha, of which 2/3 rest in the Côtes du Rhône Villages appellation Sainte Cécile.

Naturally farmed without pesticides or herbicides, 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.

**Carignan** is an ancient southern Rhone variety which today accounts for less than 5% of the vineyards of the region. It is famous for elegant freshness and a warmly spiced palate. Recent years have seen this historic variety removed in favour of more crowd-pleasing, quick-to-market varieties as young Carignan can be difficult to temper. However, with age comes wisdom and class, and our 1965 and 1978 plots of old vines are certainly testament to this.

**VINIFICATION:** This expressive wine is the result of hand harvesting and wild yeast fermentation. It is almost fully destemmed. Its careful maturation is done for 18 months in aged oak and concrete vessels before blending. Very low sulphur addition prior to bottling maintains the varietal expression and elegance of this magical grape.

### TASTING NOTES:

**Colour:** Ruby red

**Nose:** Bramble and warm spice

**Palate:** Fresh and vibrant, with velvety richness and a perfumed opulence of blackcurrant, forest fruits, cinnamon, and pink pepper. Lingering soft tannins on the finish.

### WINE AND FOOD MATCHING:

Excellent with charcuterie, Italian dishes, and hearty home-cooking.

Drink now or cellar for many years to come...

