

Dom. Rouge-Bleu 2022 Dentelle Red

WineWise Code	FRB-DEN22
Country	France
Region	Rhone
Color/Style	Red
De-stemming %	Partial
Fermentation vessel	Concrete
Additional fermentation notes:	2 weeks in uncoated concrete tanks, with some stem, crushed. Fermentation duration - 2 weeks
Aging Vessel	100% Concrete
Aging duration	18 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Native
Malolactic conversion	Yes
Added sulfur	Yes, 39 mg/L
Varieties	60-70% Carignan, 30-40% Grenache
pH	3.54
Residual sugar	0
ABV	13
Acidity	3.33 Total
Closure type	Screw-cap/ Stelvin
Annual production	500 cases
Certified vegan?	No
Soil types	Calcareous, Gravel
Elevation	20
Vine age	50
Vine yields	27 hl/ha
Farming Practices	Practicing sustainable, practicing biodynamic, practicing regenerative, certified organic
Harvest method	Manual harvest

WineWise Notes on Producer:

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.

Producer Notes:

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.

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.

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.



WineWise Notes:

Carignan is thought of as the Languedoc variety par excellence, but it can make distinctively brambly and 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. The sunny ripeness of 2022 was nicely tempered by the bio-dynamic vineyard regime, creating a wine simultaneously rich and moderate.

