

Dom. Rouge-Bleu 2018 Lunatique

WineWise Code	FRB-LUN18
Country	France
Region	Rhone
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	100% Grenache Noir
ABV	14.7
Residual Sugar	0.5
Acidity	3.43
Closure	Natural Cork
Case Size	6x750
Pricing	NET
Maceration	1 month in open vessel
Pumpover/Punchdown	Punchdown
Destemming	Whole Cluster
Fermentation Vessel	Oak Upright
Fermentation Duration	1 month in open vessel
Aging Method	Used Barrique 100%
Aging Duration (months)	42
Filtered	No
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 57 mg/L
Soil Type	Calcareous, Alluvial, Loam
Elevation (meters)	20
Vineyard Aspect	Northeast
Vine Age	100
Yields (hl/ha)	8
Vine Training	Bushvines
Picking	Hand-harvested
Annual Production	100 cases

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 aging 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.

Tasting notes:

Colour: Deepest garnet.

Nose: Ripe black fruits, plum pudding and warm spices.

Palate: Full-bodied and velvety with dark berry flavours carrying on from the nose, evolving to hints of coffee and black forest gateau. Excellent balance and well-structured tannins, coupled with a pleasing freshness, give this wine great length.

Wine and food matching: Serve at 17°C.

After decanting, enjoy this fine wine with wild boar ragout, braised venison, slow roasted lamb, mature cheeses or rich chocolate desserts.



WineWise Notes:

This prodigious wine hails from a tiny parcel of gnarled old vines planted in 1910 and is doled out in miniscule quantities. Dense rather than fat, it exhibits exceptional perfumed finesse for such a large-scale wine.

