

Dom. Rouge-Bleu 2023 Dentelle Blanc

WineWise Code	FRB-DEB23
Country	France
Region	Rhone
Color/Style	White
De-stemming %	Whole cluster
Fermentation vessel	Concrete
Additional fermentation notes:	Direct pressing
Aging Vessel	70% Concrete, 30% Used Barrique
Aging duration	6 months
Filtered?	Yes
Fining Agent	Bentonite
Yeast protocol	Native
Malolactic conversion	No
Additional maturation details:	Lees contact/stirring: Yes, Barrel only
Added sulfur	Yes, 63 mg/L
Varieties	Vermentino 17%, clairette blanc 17%, roussanne 11 %, marsanne 10%, bourboulenc 10%, viognier 9%, grenache blanc 9%, chenin blanc 6%, grenache gris 3%, muscat PG 3%, gros manseng 2%, carignan blanc 2%, picpoul 2%
ABV	12.5
Acidity	68.99
Closure type	Screw-cap/ Stelvin
Annual production	600 cases
Certified vegan?	No
Primary vineyard name:	Ancient river bed to the Aygues river.
Soil types	Calcareous, Alluvial
Elevation	10
Vine age	13
Vine yields	55 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: Hand-harvested early in the season to retain the natural acidity of the fruit, our 13 grapes varietals are picked at sunrise to retain freshness and brought to the cellar in small containers for direct pressing. Partly barrel fermented with wild yeasts, maturation takes place in tank and barrel (with lees stirring) followed by light filtration prior to bottling at the Domaine in January following harvest. Minimal sulphite addition. Screwcap has been chosen to retain the freshness and primary aromas of this wine.

TASTING NOTES:

Colour: Straw, clear and bright.

Nose: Citrus, honeysuckle and summer stone fruit.

Palate: Aromatic notes of apricot with tropical hints. Crisp acidity with stone fruit flavours filling the mid palate. A soft, well balanced finish.

VINEYARD: Situated in Sainte-Cecile-Les-Vignes, Demaine Rouge-Bleu finds inspiration in biodynamic principles on all of its 8,5ha, of which half rest in the Cotes du RhOne Villages Sainte Cecile 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 beny maturation, giving a pure expression of terroir.



WineWise Notes:

This enchanting wine is made from a kitchen-sink of promiscuously planted white varieties both native and foreign. It used to be just a play-project, but Thomas and Caroline were so happy with the results that they decided to plant more and bring it up to commercial scale. Uncommonly fragrant and lively for southern white. It tastes even better on the third day than the first, as is so often the case with early bottlings.

