

# Dom. Rouge-Bleu 2020 Mistral, Ste. Cecile

WineWise Code	FRB-MIS20
Country	France
Region	Rhone
Color/Style	Red
De-stemming %	Whole cluster
Fermentation vessel	Concrete
Additional fermentation notes:	3 weeks fermentation duration with stem in uncoated concrete tank Pumpover
Aging Vessel	50% Used Barrique, 50% Concrete
Aging duration	12 month Used Barrique, 30 months Concrete
Filtered?	Yes
Fining Agent	None
Yeast protocol	Native
Malolactic conversion	Yes
Added sulfur	Yes, 49 mg/L
Varieties	75% Grenache, 20% Syrah, 3% Mourvedre, 2% Roussanne
pH	3.64
Residual sugar	0
ABV	14
Acidity	2.98 Total
Closure type	Natural cork
Annual production	700 cases
Other interesting facts:	Produced on the most typical terroir of the Ste Cécile appellation. 2 stars at Guide Hachette 2023.
Primary vineyard name:	Garrigue (typical Provencal soil). Poor, drought sensitive Dry farmed.
Soil types	Calcareous, Gravel, Sedimentary
Elevation	30
Vine age	55
Vine yields	18 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 wild yeast fermentation. 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 17-21 days with gentle pump-overs. Matured for 24 months minimum, first in old French oak barrels then in uncoated concrete tank. Bottled at the Domaine with minimal sulphite addition.

**VINEYARD:** Situated in Sainte-Cecile-Les-Vignes, Domaine Rouge-Bleu follows 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 berry maturation.

Mistral is our signature cuvee, a classic Southern Rhone blend of GSM showcasing the complex expression of our old vines and terroir.



## WineWise Notes:

Another ripe vintage in which Rouge Bleu's viticultural techniques served to temper nature's abundance. The result is an undeniably generous and spicy Rhône red which comfortably avoids all excess.

