

Dom. Rouge-Bleu 2020 "Origine", Carignan Vieille Vigne

WineWise Code	FRB-ORI20
Country	France
Region	Rhone
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	100% Carignan
ABV	14
Acidity	3.09
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	2 weeks maceration in concrete tank
Pumpover/Punchdown	mild pumpover/lees circulation
Destemming	Partial
Fermentation Vessel	Concrete
Fermentation Duration	2 weeks
Aging Method	Stainless Steel 66%, Used Barrique 33%
Aging Duration (months)	24
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 45 mg/L
Soil Type	Alluvial, Gravel
Elevation (meters)	30
Vineyard Aspect	Northeast
Vine Age	57
Yields (hl/ha)	25
Vine Training	Bushvines
Picking	Hand-harvested
Annual Production	3000 bottles

WineWise Notes:

Caroline and Thomas decided to divert their best and oldest Carignan fruit to create this new wine in 2019. We were captivated by its purity and contained power. It should earn new respect for an under-rated variety that is capable of greatness in the Rhône as well as the Languedoc (not to mention Sonoma!). The first release sold out in a trice. The new wine is even better!

Notes from the producer:

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.

Color: 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...

