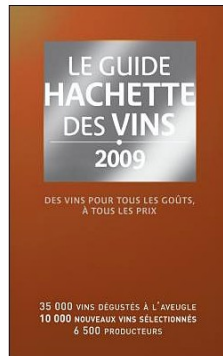


Domaine Rouge-Bleu

Dentelle red



DOM. ROUGE-BLEU Carignan Grenache Dentelle 2007 *

3,5 ha 13 000 8 à 11 €

Un viticulteur, marié à une Américaine, soutenu par vingt-cinq investisseurs pour moitié américains et pour moitié français, acquiert en 2007 ce domaine d'une dizaine d'hectares plantés de vieilles vignes. Ce projet franco-américain porte rapidement ses fruits ; en témoigne ce 2007 élégant dans sa robe rouge vif. Un vin ample et onctueux, aux arômes intenses de cassis, de prune et de petits fruits rouges, légèrement poivré au nez. Il accompagnera volontiers une volaille à la broche.

Dom. Rouge-Bleu, La Bouillon Le Petit Alcyon, 84290 Sainte-Cécile-les-Vignes, tél. 06.15.10.52.01, jean-marc@rouge-bleu.com

Espinasse

Wine Spectator

DOMAINE ROUGE-BLEU
Carignan-Grenache Vin de Pays de Méditerranée Dentelle 2007

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Juicy, friendly style, with lots of pepper, plum and blackberry notes backed by a modestly toasty, nicely fleshy finish. Drink now. 1,200 cases made. -JM

Score: 87
Release Price: \$18
Country: France
Region: Southern Rhône
Issue: Web Only - 2009

Terroir : Located at the foot Dentelles de Montmirail, the vines of this “cuvée” come both from 58 years old Carignan and Grenache. Those vines are planted of the typical pebbles of the South Rhône. Our label is actually coming from a picture of this very parcel. Look at the image below and you will understand where our label is coming from...



Working the vines : Inspired from bio-dynamique methods in order to develop life underneath the soil and on the soil (source of yeast exchange with bugs traveling throughout weeds to bushes to vines. Without any herbicides nor pesticides. Mechanical, plowing work on the ground.
Products used : cooper, sulfur. Infusions of nettle, horsetail, wicker +MT 500, 501(cow dung).



Harvest and winemaking : Manual in cases. 3 weeks maceration with the whole cluster (stems were mature since we have old vines) in concrete porous tanks. Minimum sulphur, natural yeasts. Pump over the cap twice a week in order to focus on finesse and elegance. Then mechanical press. Average yield of 32 Hl / Ha



Tasting notes : Cherry and black pepper flavors in the nose. Fresh attack in the mouth, with red fruits hints. Pairing with salads, white meats and fruit desserts.

