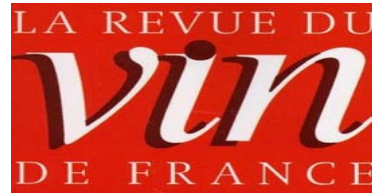


Domaine Rouge-Bleu

Dentelle rosé



Terroir : Located at the foot Dentelles de Montmirail and in the ancient Rhône bed, the vines of this “cuvée” come from a large majority of old 59 years old Grenache on a poor limestone ground (“Garrigues”) and some Carignan planted on an old river bed composed of round pebbles (see picture below)



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. Direct press of grapes harvested under maturity to keep acidity high and alcohol low. The juice is kept low to accelerate the settling. Vinification in concrete tank under temperature control. Minimum sulphur, natural yeasts. Bottled with screw caps and 1 Kg of carbonic gas to keep the freshness and maintain sulphur low. Average yield of 35 Hl / Ha



Tasting notes : Very pale orange-pink color. Nose expresses delicate cranberries aromas with hints of peaches. The mouth is very fresh and as the fruit aromas develops, the fat and the length express too. This rosé can be enjoyed by itself and will also pair with seafood and white meats.

