

Domaine Rouge-Bleu

Mistral red



Wine Spectator

FRANCE

Rhône / Other

91 **Domaine Rouge-Bleu Côtes du Rhône Mistral 2007 \$30** This has impressive depth, with a very solid core of blackberry and macerated currant fruit, layered with dark, alluring toast, smoked applewood, tar, melted licorice and mineral. The long, muscular finish is round and integrated, but still needs some time to stretch out fully. Grenache, Syrah, Mourvèdre and Roussanne. Drink now through 2011.—J.M.

Terre de Vins

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 75 years old Grenache on a poor limestone ground (“Garrigues”). The picture below is an old vine of Grenache on a winter sunset, just after it has been pruned..



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. Total de-stemming on Syrah et partial on Mourvèdre, the rest (70%) has been vinified with the whole cluster. Note that Roussanne has been picked at over maturity and at the same time as Grenache which stems were perfectly mature. Minimum sulphur, natural yeasts. 3 weeks maceration in concrete tanks with minimum of extraction to focus on finesse and elegance. Then mechanical press. Aging 6 months in concrete tanks and 6 months in used barrels. Average yield of 25 Hl / Ha



Tasting notes : Complex nose of jammy black fruits and white chocolate. Round and powerful mouth even if alcohol is well balance with the mature tannins and acidity brought by the stems. Very nice length evolving to cacao and roasted notes. Pairing with meats in sauce, mature cheeses and chocolate desserts. To age or decant a couple hours before enjoying !

