

domaine
ROUGE & BLEU

Dentelle Blanc

Appellation: IGP Méditerranée

Colour: White

Production: 900 bottles

Varieties: Vermentino, Marsanne, Clairette Blanc, Roussanne, Viognier, Clairette rose, Bourboulenc, Grenache Blanc, Gros Manseng, Chenin Blanc, Muscat Petits Grains, Chardonnay, Sauvignon Blanc.

Yield: 10hl/ha

Alcohol: 13%

VINEYARD: Situated in Sainte-Cécile-Les-Vignes, Domaine Rouge-Bleu follows biodynamic principles on all of its 8.5ha, of which half rest in the Côtes du Rhône Villages 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, giving a pure expression of terroir.

VINIFICATION: Hand-harvested early in the season to retain the natural acidity of the fruit, our 13 grapes varieties are picked at sunrise to retain freshness and brought to the cellar in small containers for direct pressing. Partly barrel fermented with wild yeasts, maturation takes place in tank and barrel (with lees stirring) followed by light filtration prior to bottling at the Domaine in January following harvest. Minimal sulphite addition. Screwcap has been chosen to retain the freshness and primary aromas of this wine.

TASTING NOTES:

Colour: Straw, clear and bright.

Nose: Citrus, honeysuckle and summer stone fruit.

Palate: Aromatic notes of apricot with tropical hints. Crisp acidity with stone fruit flavours filling the mid palate. A soft, well balanced finish.

WINE AND FOOD MATCHING: Serve chilled.

A wonderful aperitif, this white wine is delicious either with food or on its own. Enjoy with fleshy white fish, shellfish in saffron cream sauce, goat's cheese salads or chicken dishes.

