

domaine
ROUGE & BLEU

Dentelle Rosé

Appellation: AOP Côtes du Rhône

Colour: Rosé

Production: 3000 bottles

Varieties: Carignan, Grenache

Yield: 35hl/ha

Alcohol: 12%

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 grapes are picked at sunrise to retain freshness and brought to the cellar in small containers for direct pressing. Wild yeast fermentation takes place in small tanks that, along with temperature control, retain the freshness of primary aromas and flavours. Brief maturation in tank before being bottled with light filtration at the Domaine in the January following the Harvest. Minimal sulphite addition. Screwcap has been chosen to retain the freshness and primary aromas of this wine.

TASTING NOTES:

Colour: Pale salmon pink.

Nose: Fresh red berry fruits, rose petal, pink grapefruit.

Palate: Elegant Provence style rosé. Aromatic notes of white fleshed peach and raspberry. Crisp acidity with a well balanced finish.

WINE AND FOOD MATCHING: Serve chilled.

A wonderful aperitif, this rosé is delicious either with food or on its own. Enjoy with shellfish, seasonal salads, barbecued chicken, fruit desserts and friends!

