

domaine ROUGE BLEU

Lunatique Rouge

Appellation: Vin de France

Colour: Red

Production: 1200 bottles

Varieties: 100% Grenache Noir

Yield: 10hl/ha

Alcohol: 14.5%

VINEYARD: Situated in Sainte-Cécile-Les-Vignes, Domaine Rouge-Bleu finds inspiration in biodynamic principles on all of its 8.5ha, of which half rest in the Côtes du Rhône Villages appellation Sainte Cécile.

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.

Lunatique is our prestige cuvee made from a parcel of Grenache planted in 1910. It is only made in exceptional years and has extended ageing potential.

VINIFICATION: The grapes are hand-harvested into small containers, then crushed but not destemmed. Wild yeast fermentation and maceration for 4 weeks in open barrels (600L demi muid). The mature stems have been kept in order to naturally aerate the must during fermentation, allowing us to bring different nuances of tannin and acidity to the wine. Malolactic fermentation and maturation in aged French oak demi-muid for 30 months. Hand bottled at the Domaine by gravity and without filtration. Minimal sulphite addition.

TASTING NOTES:

Colour: Deepest garnet.

Nose: Ripe black fruits, plum pudding and warm spices.

Palate: Full-bodied and velvety with dark berry flavours carrying on from the nose, evolving to hints of coffee and black forest gâteau. Excellent balance and well-structured tannins, coupled with a pleasing freshness, give this wine great length.

WINE AND FOOD MATCHING: Serve at 17°C.

After decanting, enjoy this fine wine with wild boar ragout, braised venison, slow roasted lamb, mature cheeses or rich chocolate desserts.

