

# domaine ROUGE & BLEU



## Mistral Rouge

**Appellation:** AOP Côtes du Rhône Villages Sainte Cécile

**Colour:** Red

**Production:** 10 000 bottles

**Varieties:** Grenache, Syrah, Mourvèdre, Roussanne

**Yield:** 20hl/ha

**Alcohol:** 14%

**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 Sainte Cécile 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.

**Mistral** is our signature cuvée, a classic Southern Rhône blend of GSM showcasing the complex expression of our old vines and terroir.

**VINIFICATION:** The hand-harvested grapes are crushed but not destemmed before being put into traditional concrete tanks for wild yeast fermentation. The mature stems have been kept in order to aerate the must during fermentation, allowing us to naturally maintain a lower temperature of fermentation and bringing different nuances of tannin and acidity to the wine. Maceration of 17-21 days with gentle pump-overs. Matured for 24 months minimum, first in old French oak barrels then in uncoated concrete tank. Bottled at the Domaine with minimal sulphite addition.

### TASTING NOTES:

**Colour:** Deep garnet.

**Nose:** Black fruits and warm spices.

**Palate:** Full-bodied with flavours of cherry and blackberry evolving towards roasted coffee notes. Well-structured tannins give an elegant finish.

**WINE AND FOOD MATCHING:** Serve at 17°C.

After decanting, enjoy with pheasant terrine, wild mushroom risotto, slow roasted joints, lamb and prune tagine, mature cheeses or chocolate desserts.

