



RIPE Wine Imports

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Domaine Rouge-Bleu

Dentelle Blanc

Rhône, France

Wine Notes

Dentelle white is a blend of 13 local grape varietals. Aromatic notes of apricot with tropical hints. Crisp acidity with stone fruit flavours filling the mid palate. A soft, well balanced finish. A wonderful aperitif, this white wine is delicious either with food or on its own.

Domaine Rouge-Bleu

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. The vineyard is characterized by low yields reflecting the old, deep-rooted vines that sit on a stony soil of ancient riverbed and garrigue. Domaine Rouge-Bleu is owned by Caroline Jones and Thomas Bertrand. Caroline, originally from Western Australia, is a trained enologist with aim to harmonize the modern methods taught in Australia with the traditions and styles of France.

Thomas was born in the Vosges mountains and spent 12 years in the UK working in the wine trade. Passionate about wine, Thomas decided to become a vigneron alongside Caroline, and is now managing the vineyard and representing the Domain worldwide.



Farming:

Biodynamic practices



Harvest Method:

Hand harvest



Varietal:

Vermentino, Marsanne, Clairette Blanc, Roussanne, Viognier, Carignan Blanc, Bourboulenc, Grenache Blanc, Gros Manseng, Chenin Blanc, Muscat Petits Grains, picpoul, Grenache Gris.



Age of Vineyard:

Planted in 2009



Vessel:

Tank and old barrel



Vineyard Yield:

30 hl/ha



Soil Type:

Stony soil



Annual Production:

8000 bottles



Vinification:

Hand-harvested early in the season to retain the natural acidity of the fruit, our 13 grapes varietals 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 places in tank and old 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.