

RIPE Wine Imports

Representing Independent Premium Estates



Domaine Rouge-Bleu

Dentelle Rouge

Rhône, France

Wine Notes

Delicate aromas of blackcurrant, cherry, wild blackberry and nutmeg complimented by gentle tannins. Try it with vegetable salads, charcuterie, pizza, roast chicken or BBQs.

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.



Biodynamic practices



Harvest Method:

Hand harvest



Carignan, Grenache



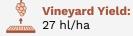
Age of Vineyard:

Planted in in 1965 and 1978



Vessel:

Concrete tank









The hand-harvested grapes are crushed but not destemmed before being put into traditional concrete tanks for fermentation with indigenous yeast. 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 10- 14 days with pump-overs every 2 days. Matured for a minimum of 12 months in concrete tank before release. Bottled at the Domaine. Minimal sulphite addition. Screwcap has been chosen to retain the purity and freshness of this wine.