Domaine Rouge-Bleu

Mistral Rouge

Rhône, France

Wine Notes

Mistral is the signature wine of the Domaine Rouge-Bleu. It showcases a traditional Rhone blend, with limited yields. Full-bodied with flavours of cherry and blackberry evolving towards roasted coffee notes, with well-structured tannins. An energetic, powerful, elegant wine.

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:
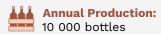Grenache, Syrah, Mourvèdre, Roussanne

Age of Vineyard:
Planted in 1955

Vessel:
Used French oak barrels and uncoated concrete tank

Vineyard Yield:
20 hl/ha

Soil Type:
Stony soil

Annual Production:
10 000 bottles

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, in order 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.