



Domaine La Rouge Jouvence

IGP Coteaux des Baronnies | Red wine

Cuvée Le Ciel | 'the sky', experience the freshness where the vines touch the sky



Grape varieties: 100% Grenache Noir – Vines 38 years

Harvest: Manually in 10kg crates. A first sorting is done at the plot and a second one at the cellar. Press of destemmed bunches

Vinification method: Cold pre-fermentation maceration: 8°C – 6 days / Alcoholic fermentation: 24-28°C / maceration: 20-22°C – 3 to 4 weeks

Tasting notes: The colour is ruby with brown reflections. The nose is expressive and reveals aromas of eucalyptus or liquorice. The mouth is fresh and greedy, it reveals aromas of raspberry, wild strawberry and cherry. The tannic structure is dense, emphasizes the texture and provides good aging potential

Food pairing: Pair with a porcini mushroom linguini, or a thyme roasted prime rib with sweet potato fries.

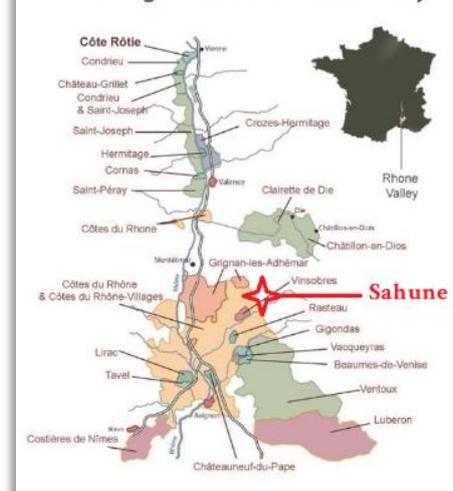
The Growers

Justine and Valentin are a young couple of 26 and 28 years old, both are oenologists. The domain (in organic conversion) was born in 2020, in the south of the Drôme, between truffle oaks, lavender and olive trees. La Rouge Jouvence means the red youth: a fountain whose miraculous nectar will keep the one who drinks it young forever! The domain has 15 hectares, 9 of vines owned by the Valentin's family in the south of the Drôme Provençale, in the picturesque commune of La-Baume-De-Transit, and the rest bought around the area. Justine and Valentin live a simple life in this small village, their hair dances in the mistral wind, their skin is warmed by the almost omnipresent sun and their wine represents their unique personalities.

The Terroir

The plot is located in the town of Sahune, in the heart of the Baronnies Regional Natural Park Provençal. At an altitude of 500m, this terroir of the Southern Pre-Alps is of the marl-limestone type, which gives the wines a great freshness.

Wine Regions of the Rhône Valley



Domaine La Rouge Jouvence wines are sourced, imported & distributed by **Propellis**:

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