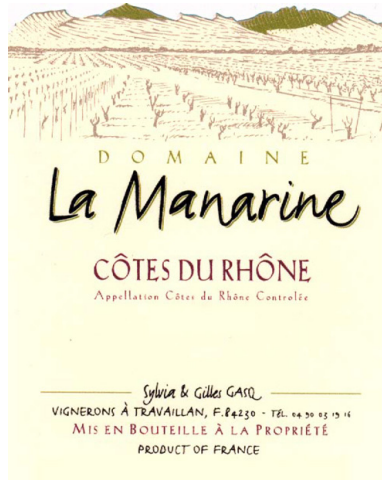


Domaine La Manarine



Côtes-du-Rhône Rouge



At a Glance:

- **Appellation:** AOC Côtes-du-Rhône
- **Encépagement:** Grenache (100%)
- **Average Annual Production:** 60,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the non-sloped Quartier and Paty parcels
- **Soil Types and Compositions:** Limestone-clay with quartzite river stones (galets roulés)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 20-40 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual or machine harvest, mid-September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaïson lasts c. 20 days
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

In The Glass:

The standard bearer of the domaine is the Côtes du Rhône Rouge produced from the younger (but not young) vines (average 20-40 years old) of the estate. This wine is 100% Grenache and produces a classically spicy, full-bodied wine that speaks clearly of the “garrigue” of the region.