

Domaine La Manarine



Domaine la Manarine was created by Gilles Gasq in April 2001. The winery and majority of his vineyards are located within the commune of Travaillan, on a splendid plateau northeast of Orange in the southern Rhône. Gilles is a talented vigneron who has honed his skills working as an assistant to Paul Jeune, the proprietor of Domaine Monpertuis in Chateauneuf-du-Pape. Expanding his holdings each year, Domaine La Manarine now encompasses 33 ha of vineyards situated largely on what is known as the “Le Plan de Dieu”. For generations, this specific terroir has been recognized as unique. Recent research has identified the particular character of the underlying soil: a deep layer consisting of more than 60% hard limestone-quartz “galets” (large smooth pebbles).

Domaine La Manarine practices organic viticulture. Work in the cellar is minimal with little intervention. Fermentations are left to start with indigenous yeasts, with no fining and only a light filtration is utilized. Considering the personal attention and great care invested in his wines, his five bottlings offer some of the best value in our entire portfolio.

Viticulture:

- **Farming:** Practicing organic since 2011
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone and iron-rich clay, quartzite river stones (galets roulés), and sands
- **Vines:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 20-40 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Manual, with some machine harvesting, usually in mid-September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming, wines ferment with spontaneously in stainless-steel and fiberglass tanks.
- **Extraction:** Red wines see pumpovers during cuvaision
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing for red wines. Direct pneumatic pressing for rosé wines.
- **Malolactic Fermentation:** Blocked for rosé and white wines via temperature. Spontaneous, in tank directly following alcoholic fermentation for red wines.

Aging:

- **Élevage:** White and rosé wines age c. 6 months in stainless-steel tanks. Carignan ages c. 12 months in stainless-steel tanks. Red Côtes du Rhône Rouge ages 20-24 months in stainless-steel tanks. Les Terres Saintes and Châteauneuf du Pape age partially in large, neutral barrels for 12-18 months, with the remainder in stainless-steel tanks.
- **Lees:** Wines are racked after malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Red wines are unfining and unfiltered. Other wines are unfining and see cross filtration.
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, with 25-28 mg/l free sulfur.