

# 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 cuvaïson
- **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.

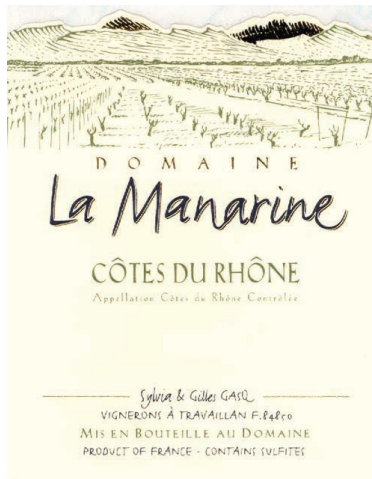
## Aging:

- **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.

# Domaine La Manarine



## Côtes-du-Rhône Blanc



### At a Glance:

- **Appellation:** AOC Côtes-du-Rhône
- **Encépagement:** Clairette (50%), Bourboulenc (50%)
- **Average Annual Production:** 6000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the non-sloped Quartier parcel
- **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 and direct pressing, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following fermentation and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

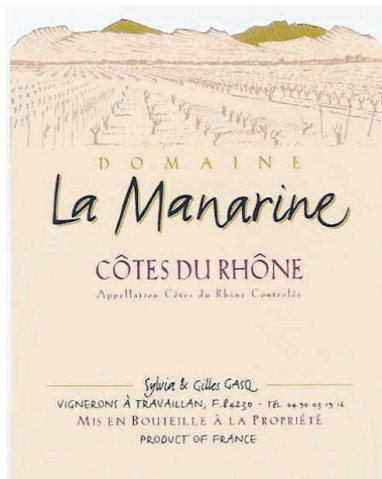
### In The Glass:

The sole white wine of the estate is produced from a blend of Clairette and Bourboulenc. The grapes are fermented in temperature-controlled cement tanks and are left in contact with the fine lees for several months. Bottling takes place in early spring of the year following harvest. Production is quite limited; 2400 bottles are reserved for our use in the USA.

# Domaine La Manarine



## Côtes-du-Rhône Rosé



### At a Glance:

- **Appellation:** AOC Côtes-du-Rhône
- **Encépagement:** Grenache (50%), Mourvèdre (40%), Syrah (10%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **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 and direct pressing, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following fermentation and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

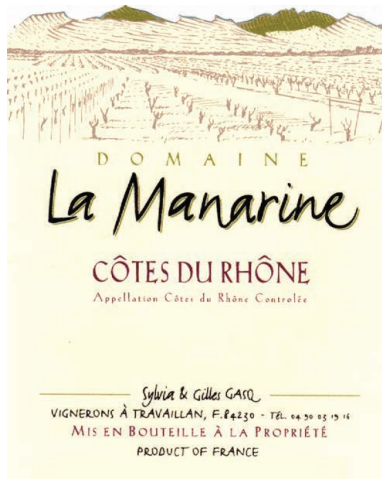
### In The Glass:

Gille Gasq's Côtes-du-Rhône rosé offers bright, friendly strawberry fruit, gentle but well-measured acidity, and an underlying freshness not often found in the rosés of the southern Rhône. The domaine has been certified organic for nearly a decade at this point, and the already-expert Gilles continues to hone his approach to great effect.

# 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.

# Domaine La Manarine



## Carignan



### At a Glance:

- **Appellation:** IGP Vaucluse
- **Encépagement:** Carignan (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 3-ha Alcyon parcel just outside of Travaillan
- **Soil Types and Compositions:** Deep soils of silt and clay
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 35 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual 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:

Gasq first produced a wine from these vines in 2014. He prefers to pick Carignan on the early side of its maturity to preserve its vibrant natural acidity and avoid making a wine that is overly alcoholic. Generally, this cuvée weighs in at a modest 13.5% degree of alcohol and showcases a vibrant red fruit intensity, underscored by hints of wild herbs and earth.



# Domaine La Manarine



## Côtes-du-Rhône Plan de Dieu, Les Terres Saintes



### At a Glance:

- **Appellation:** AOC Côtes du Rhône Village, Plan de Dieu
- **Encépagement:** Grenache (80%), Syrah (20%)
- **Average Annual Production:** 15,000 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 Velage parcel in the Plan de Dieu section of the Côtes du Rhône
- **Soil Types and Compositions:** Deep soils of red, iron-rich, limestone clay and quartzite river stones (galets roulés)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 45 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual harvest, mid-September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 30 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:** c. 12 months in stainless-steel tanks (80%), and neutral large barrels (20%).
- **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 prestige cuvée of Manarine is destined for aging and bears the name: "Terres Saintes". It is produced from a selection of lower yielding old vines (average 55 years old). Gilles destems the entire harvest and uses cement tanks for fermentation. The "Terres Saintes" (structured as a "vin de garde") benefits from a longer "cuvaison" of 30 days or more.

# Domaine La Manarine



## Châteauneuf du Pape, Pied de Baud



### At a Glance:

- **Appellation:** AOC Côtes du Rhône Village, Plan de Dieu
- **Encépagement:** Grenache (100%)
- **Average Annual Production:** 7,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines divided between the Pied de Baud and Cabrières parcels in the northern section of Châteauneuf du Pape.
- **Soil Types and Compositions:** Deep and in the Pied de Baud and limestone-clay with many quartzite river stones (galets roulés) in the Cabrières parcel
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 45 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual harvest, mid-September

### In The Cellar:

- **Fermentation:** After partial (50%) destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 30 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:** c. 12 months in stainless-steel tanks (80%), and neutral large barrels (20%).
- **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:

Having first met Gilles Gasq through his work at Domaine Montperruis in Châteauneuf du Pape, it is apt that he has circled back to the terroir where we made our first acquaintance. Fortunately, in 2015, Gasq managed to purchase two adjacent parcels in the northern sector of the appellation. The two lieux dits, "Cabrières" and "Pied de Baud," total 1.5 ha and are planted entirely to Grenache. Situated in the northern reaches of the appellation, these two sites are much cooler than the rest of the appellation, making a wine that is fresher and considerably less tannic.