

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.