

April 2020

DOMAINE LES DEUX TERRES
(Ardèche, Provence)



With Manu and Vincent of Domaine les Deux Terres at one of their high-elevation vineyards

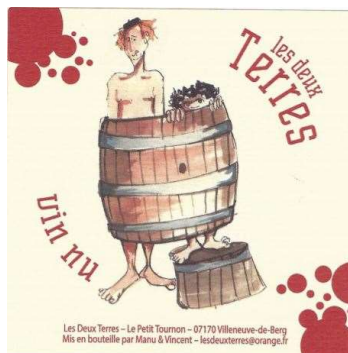
Ardèche, located in the northern *Provence* and far from the Mediterranean Sea, is filled with local charm. The family-owned restaurants with business hours that only the locals seem to know; the narrow streets of hilltop villages that can only be accessed by foot; and the fragrance of summer heat that is charged with *garrigue*. There are hardly any tourists, just a few travellers. Cypress trees, lavender fields, and olive trees dot the landscape. There are endless dirt country roads, with vines on either side, that lead to no where. And that is where *Domaine les Deux Terres* is located – off the country lane in the hamlet of *Petit de Tournon*.

Domaine les Deux Terres was started by two friends – Manu and Vincent. Both were working for other neighbouring domains when they serendipitously met. They often partied together on weekends and one night they decided they should open up a domain together. So, they did. Manu and Vincent are two of the most endearing human beings that I know. Their opposite caricatures are often depicted on the labels.

When I miss *Ardèche*, I grab some bottles of *Domaine les Deux Terres*, pick some herbs from our garden, dust-off the mortar & pestle, peel frightening amount garlic cloves, and go crazy in the kitchen. It is an attempt to fill my longing for *Ardèche* and, for a fleeting evening, I am transported to *Ardèche*.

VIN NU ROUGE 2018

SPECULATIVE SKU: 554972 750ml 12 bottles/case
\$21.16 Wholesale/ \$ 24.50 Retail per bottle

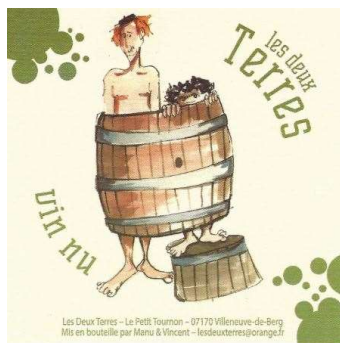


“I drink only enough to taste the vines”, Leonard Cohen penned. And that is how I feel about this and all of *Domaine Deux Terre* wines. How Manu and Vincent can produce such refreshing and gulp-able wines in this solar vintage is beyond me. Light. You can see your fingers across a wine glass. And yet anything but simple. Perfumed with all that magical *garrigue* fragrance of *Provence*. This is all Grenache, an equal blend from the vines of basalt and clay-limestone terroirs. A secret of freshness may lie in the high-altitude basalt terroir brings acidity and perfume, whereas clay-limestone terroir adds spices and structure.

Best slightly chilled.

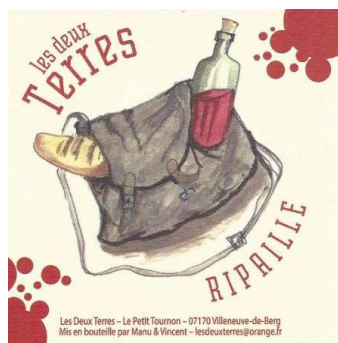
VIN NU BLANC 2018

SPECULATIVE SKU: 516401 750ml 12 bottles/case
\$ 21.16 Wholesale/ \$ 24.50 Retail per bottle



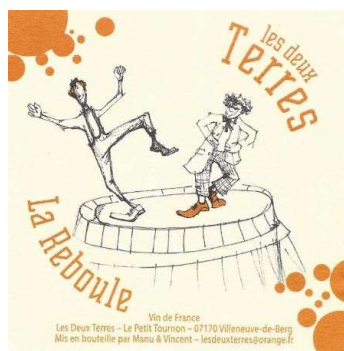
Made from 90% Chardonnay and 10% Ugni Blanc grown on a high limestone plateau of 500-meter elevation above sea level. There is something magical about Chardonnay grown on limestones. The backbone of elegance and grace shine through from the high-elevation limestone. Grapes are hand-harvested at dawn to capture the freshness. Fresh and fleshy, showing the generosity of *Provence*. Pressed juice is gently filled in neutral vessels to ferment. Wine of immense drinkability. Cloudy and unfiltered.

RIPAILLE 2017
SPECULATIVE SKU: 589879 750ml 12 bottles/case
\$21.87 Wholesale/ \$25.50 Retail per bottle



Made from the old vines of 100% Carignan. Where the vines are grown on a high attitude of about 500 meters on clay over jagged limestones. A beautiful vineyard. I rarely see a wine made from 100% Carignan. This has a fuller body. Carignan produces deep colour with exotic spices. This wine is imbued with the *Provence* sun. This wine rests for about a year in neutral barrels to settle down. *Ripaille* means to enjoy foods and drinks in abundance. The feeling of *Ripaille* is depicted on the label. Even better slightly chilled.

LA REBOULE 2018
SPECULATIVE SKU: 662445 750ml 12 bottles/case
\$20.21 Wholesale/ \$ 23.50 Retail per bottle



So lively and fresh. Pretty. Summer fruits and spices. Wine that screams drinkability. *La Reboule* means "harvest celebration". It is a big party after last day of a harvest at the domain with harvesters and *vignerons*. This wine is made in that spirit. It is an unusual, delicious blend of Grenache, Merlot and Cabernet Sauvignon. Each varietal picked and vinified separately. It is made with free-run juice only and maceration is short, which makes this wine light in its feet. Who knew Grenache blends so beautifully with Merlot and Cabernet Sauvignon? The Merlot and Cabernet vines are about 50 years old and give beautiful juice. So, Manu and Vincent kept the vines and made this thirst-quenching blend. Drink slightly chilled. Ramona and I often have this wine because of its beauty and value.

ZIG ZAG 2018
SPECULATIVE SKU: 645507 750ml 12 bottles/case
\$23.28 Wholesale/ \$27.00 Retail per bottle



This wine sings of the place and the *vignerons*. Rich and fresh. This is an equal blend of Syrah on clay-limestone and Grenache on basalt. Each varietal is fermented separately and blended into neutral barrels, where the *élevage* is about eight months. The presence of Syrah is self-evident in colour, length and perfume. Generous. Fill a mortar with full of garlic, anchovies, parsley, and olive oil. Fire-up the barbeque and celebrate the spring and summer with bottles of this wine.

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