

April 2021

**DOMAINE LES DEUX TERRES**  
(Ardèche, Provence)



*Under the summer sky in Provence with Manu (left) and Vincent of Domaine les Deux Terres*

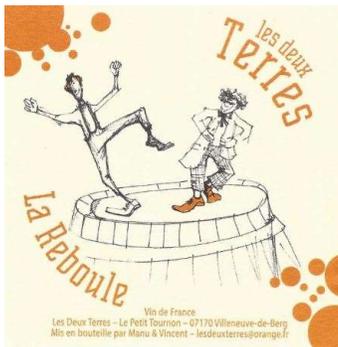
No other place in France is so exuberantly sunny than in *Ardèche*. *Ardèche* is located in the northern *Provence*. *Provence* summer sky shines, somehow inexplicably, more luminescent than anywhere else in France. You can see a glimpse of the luminescent sky in the photo above. There are about 300 days of sunshine in *Provence*. The locals have a perpetual smile; air is charged with wild herbs; and life feels a little more joyous. Al fresco dining starts in late March and lasts till the end of October. I love Vancouver, of course, but when I return from *Ardèche*, I am melancholic.

When I visited Manu and Vincent of *Domaine les Deux Terres* the last time in June 2019, it was in the middle of a heat wave. I remember sitting at a local restaurant with Manu and Vincent over an al fresco dinner catching up. It was so hot, with the ice machine out of order, that we had to move the bottles from the table into the stream nearby to cool and fetch a bottle when we needed another. Life is slower and happier in *Ardèche*. For a fleeting moment, I thought I should just stay in *Ardèche* and not return to Vancouver.

Perhaps for all the reasons above, I add couple of more days in *Ardèche* during my wine trips. I have no excuse really. *Domaine les Deux Terres* is the only *Ardèche* producer that we have on our portfolio. So, when I am back at home in Vancouver and sky is grey, I reach for a bottle of sunshine from *Domaine les Deux Terres*.

### LA REBOULE 2019

**SPECULATIVE SKU: 662445 750ml 12 bottles/case**  
**\$22.11 Wholesale/ \$28.50 Retail per bottle**



One of the most unique and delicious blended reds. Light and lovely. Summer fruits and spices. *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 blend of Grenache, Merlot and Cabernet Sauvignon. Each varietal is picked and vinified separately. It is made with free-run juice only and maceration is about a week, which makes this wine light in its feet. Who knew Grenache blends so deliciously with Merlot and Cabernet Sauvignon? The Merlot and Cabernet vines are about 50 years old and give beautiful juice. Drink slightly chilled.

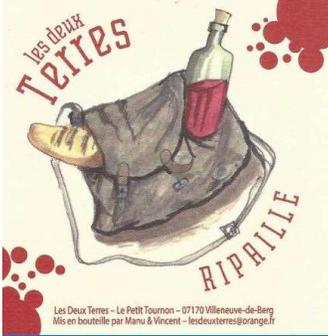
### ZIG ZAG 2019

**SPECULATIVE SKU: 645507 750ml 12 bottles/case**  
**\$25.66 Wholesale/ \$33.00 Retail per bottle**



Joyous. Generous. *Provence* sun in a bottle. This has the *Provençal* perfume of the *garrigues* – the wild herbs that grow everywhere in *Ardèche*. This is an equal blend of Syrah on clay-limestone and Grenache on basalt soils. Rich and yet fresh. Each varietal is fermented separately and blended into neutral barrels, where the *élevage* is about a year. The presence of Syrah is self-evident in deep colour, length and perfume. Best served cool.

**RIPAILLE 2019**  
**SPECULATIVE SKU: 589879 750ml 12 bottles/case**  
**\$24.01 Wholesale/ \$31.00 Retail per bottle**



This has a fuller body with dark deep colour. Exotic spices. Made from the old vines of 100% Carignan. Where the vines are grown on a high elevation of about 500 meters on clay over jagged limestones. A beautiful vineyard. It is a treat to drink a wine made from 100% Carignan. This wine is imbued with the *Provence* sun and herbs. 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.

**BRIC A BRAC 2019**  
**SPECULATIVE SKU: 637041 750ml 12 bottles/case**  
**\$27.08 Wholesale/ \$35.00 Retail per bottle**



Pure unadulterated syrah. 100% Syrah on a high-altitude vineyard covered in limestones with clay on top. Inky colour – a typical colour of Syrah in youth. Wild with spices. After fermentation, this wine is raised in neutral barrels for about ten months. The 2019 vintage had generous sun and this wine has a sultry, cashmere feel. Manu told me Syrah is the most difficult to grow and vinify but ultimately most satisfying. Vincent and Manu make just a few barrels of this cuvée. This ages beautifully in a good cellar. Our inaugural import vintage of 2014 is still lovely and lively.

[www.racinewineimports.com](http://www.racinewineimports.com)