

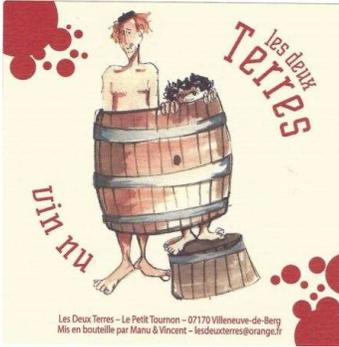
DOMAINE LES DEUX TERRES (Ardèche, Provence)



With Manu Cunin (left) and Vincent Fargier of Domaine les Deux Terres on the vineyard that gives Vin Nu

Ardèche, located in the northern part of *Provence*, is one of those impossibly beautiful places in France. *Ardèche* shines an infinite supply of natural endorphins. If you are feeling down, book a flight to *Ardèche*, dine every night at *La Tour Cassée*, and watch the world pass by. The sun shines over 200 days a year here. In *Ardèche*, the skies are somehow bluer; the landscapes are dreamy; and the people are generous. *Ardèche* is my happy place. And the wines of Manu Cunin and Vincent Fargier of *Domaine les Deux Terres* make me yearn to escape to *Ardèche*.

Manu and Vincent are friends, who worked for neighbouring domains and serendipitously kept bumping into each other at events. After a night of party, they looked at each other and said: “*We should start a domain of our own!*” And that is how *Domaine les Deux Terres* was born. Vincent inherited some vineyards from his parents and Manu bought some vineyards. Vincent and Manu pulled resources together and purchased additional choice tiny parcels. Above photo is one of those parcels.



VIN NU ROUGE 2016

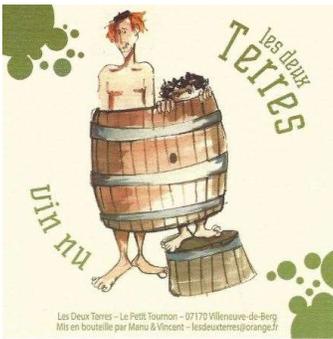
SPECULATIVE SKU: 554972 750ml 12 bottles/case
\$20.52 Wholesale/ \$ 24.00 Retail per bottle

Provençal sunshine in a bottle. This is all Grenache, an equal blend from the vines of basalt and clay-limestone terroirs. The high-altitude basalt terroir brings acidity and perfume, whereas clay-limestone terroir adds spices and structure. Grapes are de-stemmed and fermentation is traditional with natural yeasts. The name of this cuvée is a play on words of their names VINcent and MaNU. When I was walking the vineyards with Manu, he had to pause because Jean-François Ganevat called to see if any grapes were available to him as his Jura vineyards had 100% frost in 2017. Some of the same grapes that go into the various Domaine les Deux Terres cuvées went to Ganevat.

BRIC A BRAC 2016

SPECULATIVE SKU: 637041 750ml 12 bottles/case
\$22.40 Wholesale/ \$26.00 Retail per bottle

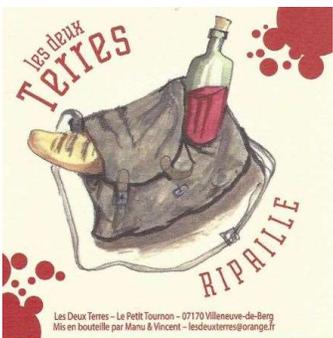
Pure unadulterated syrah. 100% Syrah on a high-altitude (450 meter) vineyard covered in basalt. After fermentation, this wine is raised in neutral barrels for about ten months. Elegance, structure and perfume are hallmarks of this cuvée. Vincent and Manu make just a few barrels of this cuvée. Producing a great Syrah is an emotional ride because it is difficult. Because of it, this cuvee has a sentimental meaning for Vincent and Manu. Bric à Brac means small ornamental objects valued for their antiquity or sentimental associations.



VIN NU BLANC 2016

SPECULATIVE SKU: 516401 750ml 12 bottles/case
\$ 20.03 Wholesale/ \$ 24.00 Retail per bottle

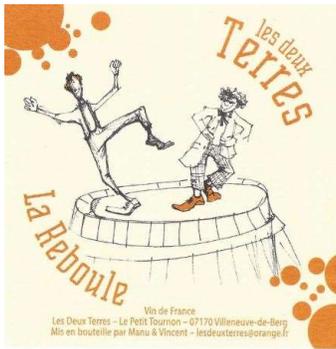
Made from 90% Chardonnay and 10% Ugni Blanc grown on a high limestone plateau of 500 meter elevation above sea level. There is something magical about Chardonnay grown on limestones. The backbone of elegance and grace shine through from the high-elevation limestone. Grapes are hand-harvested at dawn 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. Unfiltered.



RIPAILLE 2016

SPECULATIVE SKU: 589879 750ml 12 bottles/case
\$20.99 Wholesale/ \$24.50 Retail per bottle

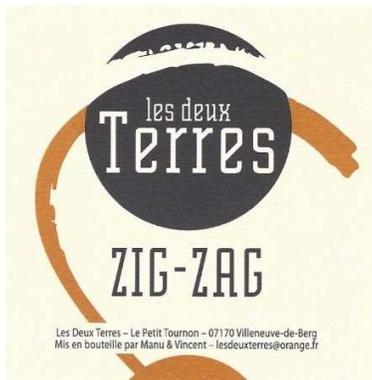
Made from the old vines of 100% Carignan. Full of Provence charm. This wine rests for about a year in neutral barrels to settle down. Carignan produces deep colour with exotic spices. Easy and delicious. Perfect *Provençal* wine. *Ripaille* means to enjoy foods and drinks in abundance. Better slightly chilled.



LA REBOULE 2016

SPECULATIVE SKU: 662445 750ml 12 bottles/case
\$19.56 Wholesale/ \$ 23.50 Retail per bottle

Ravishing. Summer fruits spiked with *Provençal garrigue* and spices. Wine that screams drinkability. *La Reboule* means "harvest celebration". It is a big party after last day of a harvest at a 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. Hard to put this one down. Drink slightly chilled.



ZIG ZAG 2016

SPECULATIVE SKU: 645507 750ml 12 bottles/case
\$22.40 Wholesale/ \$26.00 Retail per bottle

Oh, this is so very *Provençal*. This blend sings of the place and the *vignerons*. 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. Lit up the barbeque; invite your friends; and spread summer love with bottles of this wine.

LA CROISÉE 2015

SPECULATIVE SKU: 843847 750ml 12 bottles/case
\$25.52 Wholesale/ \$29.50 Retail per bottle

Singular. Structured and yet graceful. Only made in certain vintages that Manu and Vincent feel this parcel gives a wine that is compelling. Made from the old vines of 100% Grenache grown in the parcel that contains limestones with nearly no top soil. These old vines struggle and yield is minuscule. Organically farmed vines are harvested by hand and fermented with indigenous yeasts, like all of the *Domaine les Deux Terres* wines. Raised in neutral barrels for about a year. This is Manu and Vincent's top wine. Best to decant.



A day in Ardèche with Manu Cunin of Domaine les Deux Terres

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