

June 2019

DOMAINE LES DEUX TERRES
(Ardèche, Provence)

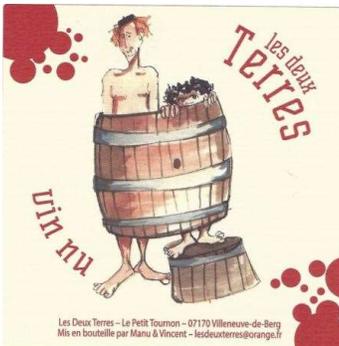


With Manu Cunin (left) and Vincent Fargier of Domaine les Deux Terres at one of their high-elevation vineyards

I arrive happy in *Ardèche* and I leave *Ardèche* longing. There is something about *Ardèche* that draws me in like no other regions in France. Perhaps, it is the luminescence of *Provence* sun that warms my Vancouver rain-soaked flesh. Or perhaps, it is the charming family-owned inn of *La Tour Casse*. By the way, the parents of Clémentin Bouvéron of *Le Coste* are the owners of *La Tour Casse*. Perhaps, it is the endless dusty roads that lead nowhere but vineyards.

Ardèche is located in the northern *Provence*, where the weather is Mediterranean. There is one tiny but dramatic rocky mountain that separates *Provence* from *Hermitage*, where the weather changes from *Provençal* to continental. I can see the very mountain that separates the *Ardèche* from the *Hermitage* from one of the vineyards of *Domaine les Deux Terres*. From a culinary perspective, it is a border that separates olive oil from butter.

I always wondered what makes *Domaine les Deux Terres* wines so flesh but also so fresh, which is not easy to do in Mediterranean weather. All of the domain's vineyards are high, way up in elevation, some exceeding 500 meters above sea level. You can see a glimpse of the high elevation in the photo above, where the vineyard is nearly at the same elevation with the surrounding mountains. The resulting wines are joyous, full of life.



VIN NU ROUGE 2017

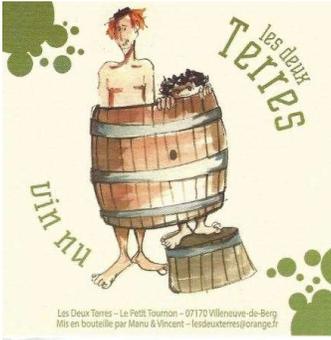
**SPECULATIVE SKU: 554972 750ml 12 bottles/case
\$21.14 Wholesale/ \$ 24.50 Retail per bottle**

What a happy wine! The easy-going, friendly label is just the beginning. This wine will cheer you up. *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. Best slightly chilled.

BRIC A BRAC 2017

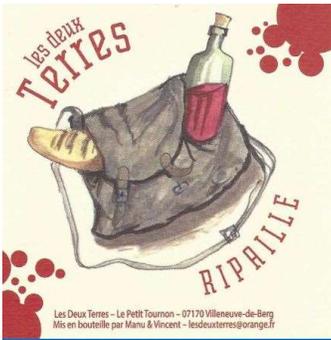
**SPECULATIVE SKU: 637041 750ml 12 bottles/case
\$24.44 Wholesale/ \$28.50 Retail per bottle**

A little more serious than the Vin Nu above. Pure unadulterated syrah. 100% Syrah on a high-altitude 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. After the wines are shipped, Manu wrote to say that one case of this 2017 was short. So, he went down to his personal cellar and added a case of 2015. If you get that case of Bric a Brac 2015, you are a lucky person. Call me if you get that case of 2015.



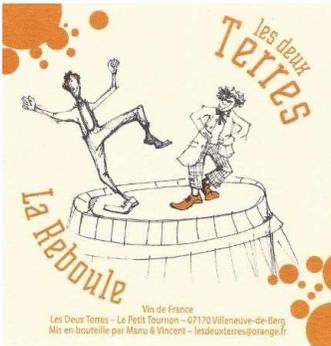
VIN NU BLANC 2017
SPECULATIVE SKU: 516401 750ml 12 bottles/case
\$ 21.14 Wholesale/ \$ 24.50 Retail per bottle

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. Unfiltered.



RIPAILLE 2017
SPECULATIVE SKU: 589879 750ml 12 bottles/case
\$21.85 Wholesale/ \$25.50 Retail per bottle

Made from the old vines of 100% Carignan. This vintage is decadent. 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 2017
SPECULATIVE SKU: 662445 750ml 12 bottles/case
\$20.18 Wholesale/ \$ 23.50 Retail per bottle

My summer red. So lively and fresh. Summer fruits 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 2017
SPECULATIVE SKU: 645507 750ml 12 bottles/case
\$23.26 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. Lit up the barbeque; invite your friends; and spread summer love with bottles of this wine.