

## DOMAINE LES DEUX TERRES (Ardèche, Rhône)



*With Manu Cunin of Domaine les Deux Terres high on the plateau of Ardèche near Provence*

Above photo is Manu Cunin of Domaine les Deux Terres showing me the baby Grenache vines that were planted recently with selection *massale*. You can barely see the baby vines among the limestones. Selection *massale*, as opposed to clonal vines, is important to Manu as it provides diversity in his vineyards. The ancient vines are visible towards the top right corner of the photo. A good portion of this beautiful *terroir*, full of limestones, was abandoned when Manu purchased the vineyard a few years ago.

Abandoned beautiful *terroirs*, outside of famous appellations, are not uncommon in France. It is back-breaking work to replant in this rough *terroir*. And once the vines are replanted, the yields are tiny. The vines have to struggle to produce in this harsh environment. There is no irrigation. Prices of such wines do not justify hard work. So, the majority of *vignerons* escape to flat valley fertile lands, where work is easy, yields are huge, and wines are spiritless. Despite the truth that that great wines are made in vineyards, only a few walk the talk. A life of a true *vigneron* is not a calling, it is a verdict.

**LA CROISÉE 2015**  
**SPECULATIVE SKU: 843847 750ml 12 bottles/case**  
**\$25.52 Wholesale/ \$29.50 Retail per bottle**

Made from 100% Grenache from the old vines from the very photo above. The dedication that goes into this vineyard is immeasurable. It is impossible for me to portray the hardship that the *vigneron* Manu endures in all of the vineyards. Production is tiny. Wine of truth. 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. Provence air charged with *garrigue* hits your nose and mouth. So luscious. Effortlessly drinkable, the way a good wine should be. Best served slightly cool. This is a new *cuvée* for our market.

**RIPAILLE 2015**  
**SPECULATIVE SKU: 589879 750ml 12 bottles/case**  
**\$20.72 Wholesale/ \$24.00 Retail per bottle**

Made from 100% Carignan. Full of Provence charm. I can't remember the last time I drank pure Carignan. This wine rests for about a year in neutral barrels to settle down. Carignan is a joker. Full of fun. Easy and delicious. Perfect *Provençal* wine. This is also a new *cuvée* for our market. *Ripaille* means to enjoy foods and drinks in abundance.



**VIN NU ROUGE 2015**  
**SPECULATIVE SKU: 554972 750ml 12 bottles/case**  
**\$ 19.81 Wholesale/ \$ 24.00 Retail per 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.

**VIN NU BLANC 2015**  
**SPECULATIVE SKU: 516401 750ml 12 bottles/case**  
**\$ 19.81 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. This wine is also new for us this year.

**LA REBOULE 2015**  
**SPECULATIVE SKU: 662445 750ml 12 bottles/case**  
**\$19.35 Wholesale/ \$ 23.50 Retail per bottle**

*La Reboule* means "harvest celebration". It is a big party after last day of a harvest at a domain with harvesters and *vignerons*. Mood is festive; food is honest, plentiful; and wine flows like a fountain. This wine is made in that spirit. It is an unusual, delicious blend of Grenache, Merlot and Cabernet Sauvignon. Each picked and vinified separately. It is made with free-run juice only and maceration is short. *Ardèche*, without the appellation restrictions, has historically planted other varietals in addition to the Rhône ones. Scores very high in drinkability. Drink slightly chilled.

**ZIG ZAG 2015**  
**SPECULATIVE SKU: 645507 750ml 12 bottles/case**  
**\$22.09 Wholesale/ \$26.00 Retail per bottle**

Oh, this is so very *Provençal*. A 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 but blended into neutral barrels, where the *élevage* is about six to eight months. The presence of Syrah is self-evident in colour, length and perfume. Generous and impossibly too delicious. 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.

