

Cuvée Red Landing 2019

Varietal

60-year-old goblet shaped vines of 100% red Grenache.

Terroir

Red clay and Loess soils, on terrasses overlooking the Rhone river.

Natural vinification

Hand harvested, sorted, and lightly crushed grapes. Fermentation without sulfite and at a cool temperature. Gentle maceration with ripened stems in order to get soft tannins.

Bottled without filtration nor sulfite, then aged at a high altitude on the county of Mars, in Ardèche. Aged for 2 years with no insolation.

Tasting notes

Reddish regolith colored robe, with ochre nuances.

Fruity aromas combined with soft spices and licorice.

Hints of wild cherry and kirsch. Crispy texture in the mouth, with dense, supple, and round tannins.

A real surprise for your palate, fully fresh and delicate, despite 15% Alc. By Vol!.

THE WINEMAKER'S COMPOSITIONS

RED LANDING

The 2019 RED LANDING reserve is an original creation, both futuristic and oenological, signed by Raphaël Pommier, organic winemaker.

Inspired by the climatic variations happening on Mars planet, the winemaker decided to experiment the impact of extreme weather on the ageing of his natural wine. One thousand bottles have been then nestled on the volcanic summits of the Ardèche mountains, ageing without insolation, at 3600ft.

For 2 years – corresponding to one orbital revolution of Mars around the sun (a "Martian vintage"), this wine endured extremes variations of temperature (-9°C to +27°C), atmospheric pressure (880 hPa to 1010 hPa) and change of luminosity...

The result is at the scale of a travel to Mars: surprising and savory!



To order this wine online:

Go to the online boutique of the Domain by scanning the QR Code or explore the web page:

www.domainedecousignac.com







Domaine de Cousignac Vignoble bio - 04 75 54 61 41

07700 Bourg Saint Andeol - Ardèche - Vallée du Rhône - France

Raphaël Pommier +33 (0)6 16 17 61 64 contact@domainedecousignac.fr Élisa Boyer +33 (0)6 51 90 10 47 commercialndc07@gmail.com