

L'île Rouge Confluence

L'île Rouge

2019 : Ramassés à la main les 14 et 22 septembre. Fermentés en levures indigènes, macérés sans excès, ces deux purs jus de Merlot et de Castets se sont finalement retrouvés après 12 mois passés en vieilles barriques régulièrement ouillées. Non filtré, non collé.

Confluence

Vin de France, cultivé, vinifié et mis en bouteille avec soin par Antonin Jamois, artisan vigneron - 33760 France

Winery: L'île Rouge

Vigneron: Antonin Jamois

Appellation: Vin de France (Entre-deux-Mers)

Location: Bordeaux

History of Domaine:

After ten years of working as an aquaculturist in Madagascar, Antonin Jamois returned to his native France in 2014. Within two years, he was able to establish a tiny 2.37ha domaine L'île Rouge—named in reference to his tenure in Madagascar—after acquiring two plots in the Entre-deux-Mers in Bordeaux. Since the domaine's genesis, Antonin has remained devoted to organic farming practices in the vineyards, as well as forgoing any added inputs in his cellar. His objective is a simple one—to produce honest, alive wines that reflect their place and vintage. His 0.8ha plot, situated at the foot of the hill, "Barbara Sud" is planted exclusively to Merlot. At a higher elevation, his 1.57ha plot "Barbara Nord" is in the process of diversifying its plantings: in addition to merlot, Antonin decided to plant the indigenous Castets—a grape which grew nearly extinct, proceeding phylloxera—in 2017. He introduced the even-rarer grape Mancin in 2019. All harvests are completed by hand and the grapes are brought to the domaine's 19th century, underground cellar located five hundred meters away from the vines. Fermentations are carried out with indigenous yeasts only; racking is done by gravity; the wines are neither fined nor filtered, and wines are bottled without seeing any added sulphur. Certified organic.

Cuvée: Confluence

Grape Variety:

Merlot (66%) and Castets (33%) from the parcel Barbara Nord.

Soil: Clay-limestone

Vinification:

After a manual harvest, the grapes are brought to the nearby cellar and are destemmed. Grapes macerate by gravity pumping—using an "elevator", not any pumping. After a primary fermentation using indigenous yeasts only, the wine ages in old barriques. Racked once using gravity. Bottled without any added input.