

L'île Rouge

20/21 : Une majorité de Castets éraflés et une pointe de Mancin en grappes entières. La puissance de 2020 a été assemblée à la fraîcheur de 2021 afin d'équilibrer cette cuvée de cépages anciens du bordelais. Vin élevé en barriques de deux à trois vins. Non filtré, non collé. 2337 bouteilles et 24 magnums.

Les Oubliés

Vin de France, cultivé, vinifié et mis en bouteille avec soin par Antonin Jamois, artisan vigneron - 33160 France

12,5 % vol.
20BN&S5H10322

75 cl.

L'île Rouge
Les Oublies

Winery: L'île Rouge

Vigneron: Antonin Jamois

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

Location: Bordeaux > Barbara Nord & Barbara Sud

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 established 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 sulfur. Certified organic.

Cuvée: Les Oublies

Grape Variety: 90% Castets Noir & 10% Mancin Noir

Vineyard: Organic farming

Vinification:

Manual harvest. For Castets, grapes are destemmed before gravitational vatting and maceration by pumping over. For Mancin, whole-bunches are just crushed and pigmented. No added inputs for either grape. Elevage for 16 months (2020) and 4 months (2021) in 2-and-3 wine barrels. Racking under neutral gas pressure and blended just before bottling, again with no additives.