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**DOMAINE LES DEUX TERRES**  
(Ardèche, Provence)

September 2024



*With Manu (left) and Vincent in the outskirts of Valvignères in Ardèche*

When September arrives and chill is in the air, I often reach for the wines from Manu and Vincent of *Domaine les Deux Terres*. Their wines are great all year around, of course, but there is a comfort soothing feeling when I drink them during fading summer days. Perhaps, it is because *Domaine les Deux Terres* wines have the warmth of *Provence* sunshine and it is my hopeless feeling of clinging onto fading summer. It feels as though I am extending my summer evenings when I open a bottle of Manu and Vincent's wines at our dinner table.

It is hard to believe but it has been ten years since our first shipment of *Domaine les Deux Terres* wines. *Domaine les Deux Terres* is located in *Valvignères* in *Ardèche*. It is in the northern part of *Provence*. *Valvignères* means literally "valley of vines". You can see a glimpse of contours of the *Valvignères* behind Manu and Vincent on the photo above. No other place in France is so exuberantly sunny than in *Ardèche*. *Provence* summer sky shines, somehow inexplicably, more luminescent than anywhere else in France. The locals have a perpetual smile and life feels a little more joyous. Well-made *Ardèche* wines are bottles of sunshine, almost like endorphin – a cure to what feels like long rainy winter days ahead in our city.

### L'ADRET 2022

**SKU: 428309    SPECULATIVE    750ml    12 bottles/case**  
**\$ 29.32 Wholesale per bottle**

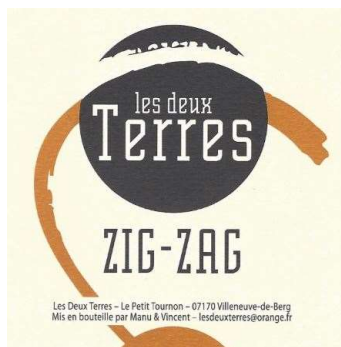


portfolio and it is beautiful.

Pretty. Fragile. Acacia-honeysuckle nose. It is 100% *Viognier*. *Viognier* is a high-maintenance varietal - typical French. *Viognier* vines do not like too hot or too cold, and must be planted on a stony hill with a view – which is exactly where the *Domaine les Deux Terres* *Viognier* vines are planted. Like all *Viognier*, it is best to drink within a couple years of release for its beauty is in its youth. *Viognier*, of course, is the only appellation-allowed varietal in *Condrieu* – a tiny plot in the northern Rhône. I think much of *Condrieu* is drank locally or in Michelin-star restaurants in Paris. Finding a great *Condrieu* is difficult and costly. This wine is the only *Viognier* that we have in our

### ZIG ZAG 2022

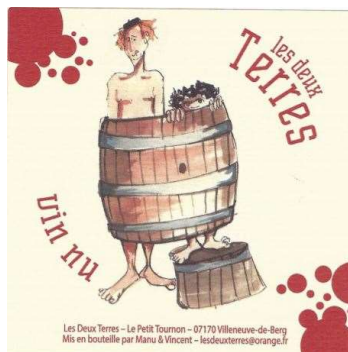
**SKU: 645507    SPECULATIVE    750ml    12 bottles/case**  
**\$27.47 Wholesale per bottle**



Deep dark colour from Syrah. This wine is an equal blend of Syrah on clay-limestone and Grenache on basalt soils. Syrah brings structure and seriousness while Grenache brings sultriness and ease – a great combination. *Provence* sunshine in a bottle. Joyous. Generous. This wine speaks so clearly where the vines are grown. This has the *Provençal* perfume of the *garrigues* – the wild herbs that grow everywhere in *Ardèche*. Each varietal is fermented separately and blended into neutral barrels, where the *élevage* is about a year. Best served cool.

## VIN NU ROUGE 2022

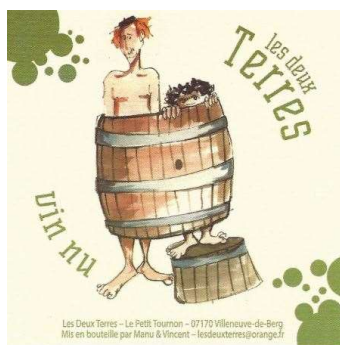
**SKU: 554972 SPECULATIVE 750ml 12 bottles/case**  
**\$ 26.50 Wholesale per bottle**



A hint of raspberries with a mineral undertow. Perfumed with all that magical *garrigue* fragrance of *Provence*. Silky texture from Grenache shining through. What an easy-going delicious red! This is all Grenache, an equal blend from the vines of basalt and clay-limestone terroirs. A secret of freshness may lie in the high-altitude basalt terroir brings acidity and perfume, whereas clay-limestone terroir adds spices and structure. Best slightly chilled.

## VIN NU BLANC 2022

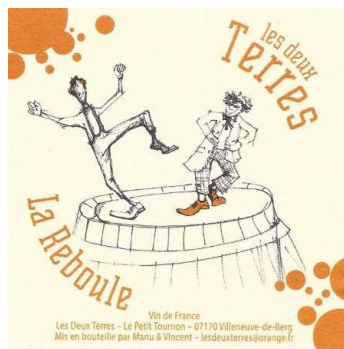
**SKU: 516401 SPECULATIVE 750ml 12 bottles/case**  
**\$ 26.50 Wholesale per bottle**



Always delicious but this vintage is really singing. So fresh. Made from 90% Chardonnay and 10% Ugni Blanc grown on a high limestone plateau of 500-meter elevation above sea level. Green reflections with beauty marks of Chardonnay. 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 into neutral barrels to ferment. Wine of immense drinkability. Cloudy and unfiltered.

## LA REBOULE 2021

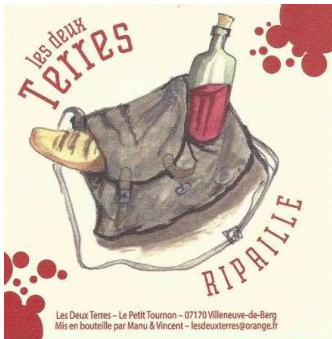
**SKU: 662445 SPECULATIVE 750ml 12 bottles/case**  
**\$25.07 Wholesale per bottle**



When I first started drinking wines, there used to be a few delicious and uncommon blend of Grenache, Cabernet Sauvignon, and Merlot wines – usually from far-flung appellations in Australia or California. So, when I first met Manu and Vincent of Domaine les Deux Terres, I was surprised and happy to see this uncommon blend made in *Ardèche*. A delicious blend made with primarily Grenache with a dash of Merlot and Cabernet Sauvignon. Maceration is kept short, which makes this wine lively. Summer fruits and spices. *La Reboule* means "harvest celebration". It is a big party after last day of a harvest at the domain with harvesters and *vignerons*. This wine is made in that spirit. With only 12.5% alcohol, this is a much fresher version than those from Australia or California. Lovely.

## RIPAILLE 2022

**SKU: 589879 SPECULATIVE 750ml 12 bottles/case**  
**\$25.79 Wholesale per bottle**



Exotic spices really bring compelling taste to this cuvée. Light on its feet while carrying the complexity of old vines. This wine is made from the old vines of 100% Carignan, where the vines are grown on a high elevation of about 500 meters on clay over jagged limestones. A beautiful vineyard. It is a treat to drink a wine made from 100% Carignan, as I do not see pure Carignan very often. This wine rests for about a year in neutral barrels to settle down. *Ripaille* means to enjoy foods and drinks in abundance. The feeling of *Ripaille* is depicted on the label. Even better slightly chilled.

## BRIC A BRAC 2022

**SKU: 637041 SPECULATIVE 750ml 12 bottles/case**  
**\$28.59 Wholesale per bottle**



100% Syrah. Inky colour – a typical colour of Syrah in youth. Wild with spices. A hint of *Provence* herbs with a mineral undertow. Syrah vines grown on a high-altitude vineyard, covered in limestones with clay on top. Fermentation is with ambient yeasts – like all of *Domaine les Deux Terres* wines. This wine is raised in neutral barrels for about ten months. Vincent and Manu make just a few barrels of this cuvée. This ages beautifully in a good cellar but one should open a bottle in its youth just to experience the wild taste and magical dark colour.