



MASSIF d'UCHAUX GARANCE

DOMAINE EN BIODYNAMIE

Domaine
la CABOTTE

Harvest : from 07 september to 25 September 2015

Grape varietal : Grenache, Syrah, Mourvèdre

Bottling : 07 Juillet 2016

Fruit day

Yield: 22 hl/ha

Production : 25 000 bouteilles

Cultivation

To express the particularity of our "terroir" and the typicity of our vineyard (one single lot of 45 ha , 30 ha of which planted with vines) we preserve an harmonious ecologic balance. Respecting the natural cycles of the earth to regenerate and renew permanently the life of the soil. This is the base of our commitment to biologic and bio-dynamic cultivation.

Terroir

The "terroir" of our Massif d'Uchaux is composed of siliceous sandstone and calcareous sandstone dating from the Late Cretaceous period at the end of the secondary era. The major characteristics of this "terroir" are a pebbly, clayey-sand soils facilitating good deep rotting and allowing a balanced hydration of the plant combined with a surface texture of the soils possessing a heightened heat capacity linked to a significant stoniness. The South- South East exposure contribute to the limited production of the vines with a slow and regular maturation. This is the promise for an optimisation of the concentration and maturation of the grape.

Vinification / Elevage

After a first selection of the grapes at the harvesting point by the harvester, a second selection is made by our own personnal upon putting the grapes in the fermenting vats. The harvest is received by gravity, de-stemming And fermentation in thermo-regulated for 10 days. Then blending of the free-run juice and press-juice. ageing in tank for 10 months.

Dégustation / accompagnement

The colour is a vivid mauvish red. Complex nose, allowing notes of fresh fruit and liquorice to appear. Spicy, powerful mouth within which one discovers notes of ripe fruit, a fine balance with a touch of minerality bringing length of finish and depth. The tannins are ripe and racy, it's a wine worth laying down which will perfectly accompany small feathered game, country lamb, but also grilled fish.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée de notre Massif d'Uchaux Garance.

Climate 2015

A Sunny Vintage

For the past few years we have had mild and wet winters. Winter of 2014-2015 was not an exception to the rule. With the rain, we know that we can count on good water reserves.

This pleasant mildness allows the vines begin their development cycle fairly early: the 5th April on the Domaine. It is always a delicate moment as the risk of frost cannot be completely ruled out in the month of April.

The Springtime is dry and continues to be mild, without excessive heat, allowing the plant to develop normally. The flowering, decisive moment which determines the volume of the future harvest, take place under reasonable conditions of temperature and the future grapes are thus regularly formed. With the arrival of the height and heat of summer, drought lies in wait. But the storms of mid-July and furthermore early August allow the vine to ripen its grapes without any lack of water.

The grape-harvests begin on 31st August and finish up on 24th September. The heralded quality of this vintage is confirmed as early as the first tastings with much richness in the wines. For the reds, notably, there are intense colours, fruitiness, a strong tannic potential. The rosés and whites equally present beautiful aromatic expressiveness

