



# CÔTES DU RHÔNE COLLINE

DOMAINE EN BIODYNAMIE

Domaine  
la CABOTTE

Harvest : 13 September 2016

Grape varietal: Grenache, Syrah, Cinsault

Bottling : 26 January 2017

Fruit day

Rendement : 28 hl/ha

Production : 3000 Bottles

## Culture

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 Colline rouge 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

Our juice from Cinsault and Grenache are obtained by direct press. Our Syrah from 2 hours cuvaision. After settling, the juice are assembled and co-fermented in cool stainless steel tank. Aged in tank and bottled before spring.

## Dégustation / accompagnement

On a pretty pale pink color our Rosé is a fruity wine charmer and greedy. On the palate fresh fruit and roundness dominates. Harmony and balance gives it a nice tension to keep long in the mouth an elegant fruit.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée de notre Côtes du Rhône rose Colline

## Climate 2016

A mild and hot vintage

The winter is once again mild, the warmest since 1900.... The humidity during this period is reasonable but without excess. With these temperatures, the vine begins to awaken very early and as of 25<sup>th</sup> March, we see the first small leaves appear. The year at first promises to be in advance but that is without taking into account a chilliness and a marked drop in temperatures in the springtime which calms the hurried growth of the vegetation. A little spraying of Valerian and silica help our vines to get over this chilly hurdle. The flowers arrive a little later than the two previous years, it takes place from the end of May to June 7 under good conditions and without too much grape-shatter on the Grenache varietal. The healthiness remains perfect. The summer is dry, but the heat slowly arrives. The sensation of drought is accentuated by a regular mistral during much of July. Here again our yarrow and nettle teas do wonders in supporting the plant. The month of August is particularly hot especially the end of the month. The ripening speeds up and we begin the harvest on 8 September with the white varieties. As the weather conditions are excellent, we take our time to harvest, and finish with our Mourvèdres grapes on 30th September. The first wines tasted show a beautiful balance, handsome colors, lovely fruit, and great richness in the mouth accompanied by a fine tension accentuated by the silica treating of the vines which bring a lingering finish and a light quality to the Wines.

