



Harvest : 11 to 30 September 2016

Grape varietal: Grenache, Syrah, Carignan

Cinsault, Mourvedre

Bottling : 26 january, 22 february

5 mai

Fruit day

Rendement : 38hl/ha

Production : 57 000 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

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 vats for 10 days. Then blending of the free-run juice and press-juice. Bottling before the strong heat of the summer

Dégustation / accompagnement

Charming & highly fruit-filled nose, with aromas of blackcurrants. Lush to the mouth, rounded tanins well-mellowed & velvety, a finish with a slight minerality giving upstanding and length while heightening the awareness of the fruit.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée de notre Côtes du Rhône Rouge 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 25th 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.



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