



Châteauneuf du Pape

VIEILLES VIGNES

DOMAINE EN BIODYNAMIE

Domaine
la CABOTTE

Harvest : 17 september 2011

Grape Varietals : Grenache, Mourvedre, Syrah, Cinsault, Clairette, Vaccarese, Counoise

Bottling : Flower day

21 november 2012

Yield : 32 hl/ha

Production : 200

caisses

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

Strewed with pebbles rolled and shaped by the Rhône river, the vineyard of our Chateauneuf du Pape lays on a unique alluvial ground. This soil is made of sedimental marl blended with sandy and clay. It is a fantastic pantry for the vine which can plunge its roots very deep to draw water and freshness in any season. The yearly sunshine period is around 2800 hours which is very much above any other great vineyard in France. This unique "terroir" enable our grapes to achieve an optimal maturity.

Vinification

After a first selection of the grapes at the harvesting point by the harvester, the grapes are brought to the Domaine vinification building in small cases of 25 kg. For a second selection which is made by our own personal upon putting the grapes in the fermenting vats. The harvest is received by gravity, no de-stemming. The fermentation in thermo-regulated open vats last for 3 weeks with punching of the cap twice daily. Then blending of the free-run juice and press-juice. Partial wood ageing in oak casks for 18 months.

Dégustation

Aromas of black berries such as blackcurrant with hints of morell cherries. This powerfull and chewy wine is spicy with fine and racy tanins. This wine can be kept long time in cellars, but is also ready for drinking right now.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée Vieilles Vignes

Climat 2011

This is a vintage of wingrower, dry and warm.

Autumn has been cold and dry, winter mild, march was rainy. All these generated an early and consistent budding. 2011 is the earliest vintage of the latest 15 years.

A dry and warm spring, supported by Vénus and Mercury allowed a flowering of the vine in good conditions. The cool and wet beginnings of summer slow down the growing and enable to a normalisation of the vegetal development, taking us to more classic dates, far from the 20 days in advance that were observed by the end of June.

In August and September the temperatures rised substantially and became high. A good sinshine enable grapes to finish their fleshy and phenolic maturation. The harvest spred from the 23rd auguste to the 21st September. Thanks to much attention and skill, we succeded to enhance a promising rawmaterial which was uneasy to control: sorting the grapes was this year a way to a great success. The first tasting confirms our good intuition and our choices. The wines are fresh, fruity, well balanced. The tanins are merged, warm in mouth with aromas of ripe fruits and smells of spices, elegant, with a rare minerality and finesse.



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