



CÔTES DU RHÔNE COLLINE

DOMAINE EN BIODYNAMIE

Domaine
la CABOTTE

Harvest : from 19 to 26 september 2014

Grape varietal: Grenache, Syrah, Cinsault

Bottling : 6 Februar 2015

Fruit day

Rendement : 40 hl/ha

Production : 5000

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

Climat 2014

A vintage under the influence of the force of water

Throughout the campaign, humidity stood out in this vintage. A mild, rainy winter allowed the springs and water table to be restored. With a mild, dry springtime, the vines began to show their first leaves by the end of March. This advance continued until the flowering which took place under good conditions at the end of May. With the summer the first storms arrived - this wet, changeable weather remaining up to the end of the grape harvest. The choice of date of the harvest was this year was even more critical to the success of making high-quality wines. We chose to wait until the complete maturity of every plot before gathering. This decision forces us to frequently stop the picking and to rest our team of grape-harvesters. We began the "vendanges" with our Viognier varietal on the 4th September and finished 1 month later the 4th October with the Mourvedre. A strict selection is applied allowing us to vinify without adding sulphite to the ripe, healthy grapes. The first tastings of the 2014 vintage reveal wines which are expressive, fruity and generous, with a fine and forceful tannic structure. With a rich color, the reds have a beautiful balance between finesse, purity and body. The whites present finesse and immortality, with a lasting finish which is already very promising.

