



Massif d'Uchaux  
**GABRIEL**

DOMAINE EN BIODYNAMIE

Domaine  
**la CABOTTE**

Harvest : 17-18 september 2012

Grape Varietals: Grenache, Syrah

Bottling : 19 december 2013

Flower Day

Yield : 22 hl/ha

Production :

5500 bottles

## 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

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 open vats for 10 days 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.

## Tasting

Nice fresh aromas, complexity of black berries (blackcurrant, bramble, roundness in the mouth of spicy and ripe fruit, pretty soft silky tanins. Very long finish, this is a wine to be kept for a while .



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée de notre Gabriel

## Climate 2012

A changeable, warm and humid year.

As early as the first days leaving Winter, the contrasting climate conditions lead us to believe that the 2012 millésime would be quite a delicate vintage. The Winter was changeable without precipitation, seeing very large temperature variations and with an exceptionnally cold first fortnight of February. Temperatures dropped to -12°C in front of the wine cellar with Mistral wind gusts of up to 110km/h. The vines paid a heavy price, particularly the old Grenache of which many stocks froze.

With the warmth of the first days of Spring, the vegetation took off. April brought us the long-awaited rains satisfying the needs of the vines. The end of August was notable for its high temperatures. The maturity was accelerated, especially for the white grapes. The sampling of the grape-berries determined the choice for gathering the plots and forced us frequently to halt the harvesting-work to await the optimum maturity of each plot.

The grape-harvest were long, stretching right from 3rd September through to the 11th October, but this allowed us to bring in perfectly ripe, rich and regular grapes having attained pulpous and phenolic maturity.

The first finished wines are deeply-coloured, aromatic, flattering, powerful and will make 2012 one of the very best years of the last decade.



Domaine la CABOTTE - Marie-Pierre Plumet  
84430 Mondragon

Tél : 04.90.40.60.29 - Fax : 04.90.40.60.62

Mail : [domaine@cabotte.com](mailto:domaine@cabotte.com) - Site: [www.cabotte.com](http://www.cabotte.com)