



CÔTES DU RHÔNE COLLINE

DOMAINE EN BIODYNAMIE

Domaine
la CABOTTE



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

Climate 2015

A Sunny Vintage

For the past few years we have had mild and wet winters. Winter of 2014-2015 was not an exception to the rule. With the rain, we know that we can count on good water reserves.

This pleasant mildness allows the vines begin their development cycle fairly early: the 5th April on the Domaine. It is always a delicate moment as the risk of frost cannot be completely ruled out in the month of April.

The Springtime is dry and continues to be mild, without excessive heat, allowing the plant to develop normally. The flowering, decisive moment which determines the volume of the future harvest, take place under reasonable conditions of temperature and the future grapes are thus regularly formed. With the arrival of the height and heat of summer, drought lies in wait. But the storms of mid-July and furthermore early August allow the vine to ripen its grapes without any lack of water.

The grape-harvests begin on 31st August and finish up on 24th September. The heralded quality of this vintage is confirmed as early as the first tastings with much richness in the wines. For the reds, notably, there are intense colours, fruitiness, a strong tannic potential. The rosés and whites equally present beautiful aromatic expressiveness.



Harvest : from 31 august to 3 september 2015

Grape varietal: Grenache Blanc, Clairette

Viognier

Bottling : 27 January 2016

Fruit day

Rendement : 37 hl/ha

Production : 16 000

bouteilles

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 biodynamic 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

The grapes are harvested early in the morning. They are pressed; the juice is recovered for cold settling 72 hours. The juice is fermented in the thermoregulated stainless steel tanks.

The fermentation lasts for several weeks.

The malolactic fermentation was not sought.

Dégustation / accompagnement

This is a dry wine, with a nose that expresses aromas of summer fruit; white peach, apricot. In the mouth it is straight, tight, a little saline expressing a beautiful minerality, with a rich, long, airy finish. To be consumed as an aperitif, with white meats, accompanying fish or shellfish.