



# CÔTES DU RHÔNE COLLINE

DOMAINE EN BIODYNAMIE

Domaine  
la CABOTTE

Harvest : from 8 September to 10 September 2016

Grape varietal: Grenache Blanc, Clairette

Viognier

Bottling : 22 December 2016

Root Day

Rendement : 42 hl/ha

Production : 20 000 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

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.



Contour du Domaine la CABOTTE et localisation des parcelles entrant dans la cuvée de notre Côtes du Rhône Blanc 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 25<sup>th</sup> 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 30<sup>th</sup> 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.

