



Harvest : 30 August to 30 September 2017

Grape varietal: Grenache, Syrah, Carignan

Cinsault, Mourvedre

Bottling : 21 february, 12 March

Fruit day

Rendement : 16hl/ha

Production : 23 000 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

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 vats for 10 days. Then blending of the free-run juice and press-juice. Bottling before the strong heat of the summer

Dégustation / accompagnement

Charming & highly fruit-filled nose, with aromas of blackcurrants. Lush to the mouth, rounded tanins well-mellowed & velvety, a finish with a slight minerality giving upstanding and length while heightening the awareness of the fruit.



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

Climate 2017

A year breaking all the records

Truly exceptional in many ways, 2017 gave rise to many climate records which translated into an early, small harvest. After a cold winger, the rapid rise in temperatures at the beginning of February and the end of March gave birth to a future precocious vintage. The vine sprouted its first leaves on 25th March and the Domaine saw light frost on 2nd May. Following this burst of cold, we suffered a particularly hot period throughout the whole vegetative growth-cycle. The vine quickly flowered between 18th and 26th May in heat going beyond 30°C. The heat remained until the end of September with records of more than 40°C in early August. The months of June, July, August and September brought very little rain ; only 20 mm by comparison to 80mm in 2016 which had been considered dry. During 6 months, no rain as such was recorded on the Domaine. During the growth-cycle the vine received less than 150mm of rain rather than 360mm in a normal year. Early and with an exceptional state of the crop, the grap-harvest began on 25th August. Due to the lack of grapes, the harvest was quick. Flower shatter (coulore) of the Grenache, major heat and drought all the same highly impacted the overall yield. We'll recall especially the excellent quality of the wines produced from this vintage. Balanced wines, rich and gifted with beautifully velvety tannins for the reds, lively and fruity for the whites.



Domaine la CABOTTE - Marie-Pierre Plumet
84430 Mondragon

Tél : 04.90.40.60.29 - Fax : 04.90.40.60.62

Mail : domaine@cabotte.com - Site: www.cabotte.com