



CÔTES DU RHÔNE COLLINE

DOMAINE EN BIODYNAMIE

Domaine
la CABOTTE

Harvest : from 15 september to 04 october 2014

Grape varietal: Grenache, Syrah, Carignan

Cinsault, Mourvedre

Bottling : 6 februar 23 march 29 april 2014

Fruit day

Rendement : 40hl/ha

Production : 65000

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 roting 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

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 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 minerality, with a lasting finish which is already very promising.



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