



In Red : Domaine la CABOTTE
In Orange, vines used to make cuvée Côtes du Rhône
Red 2008 Colline

Vendanges : du 22 septembre au 9 octobre 2008

Cépages : Grenache, Syrah, Cinsault, Carignan

Rendement : 35 hl/ha

Production: 5000 caisses/an

En conversion
vers
Demeter

En conversion vers la viticulture BIO-DYNAMIQUE

Culture

Desiring to enhance the characteristics of our privileged Terroir at La CABOTTE, we switched to Bio-DYNAMIC farming. Our aim is to achieve more harmony and natural balance between the organisms that regenerate our soil and environment and the biological cycles of Mother Nature.

Terroir

The rocky soil is limestone and clay on the lower slope of the estate and gives the vines water regularly. This land is particularly suited for high quality wines.

Vinification / Elevage

Grapes are de-stemmed. Fermentation takes place rapidly without cold maceration. During the fermentation phase the must is pumped over twice. Depending on the vintage, several pouch down can be made to allow for better extraction. A post-fermentation maceration takes place. Its duration is guided by a daily tasting from vats and can last 6 to 7 days. Our Côtes du Rhône are aged traditionally in vats until bottling which takes place before the hot weather in the summer.

Dégustation/ accompagnement

Produced from Grenache and Syrah, with a touch of Cinsault and Carignan, is very pleasant with its ruby violet colour and the cherry, black currant fruits flavours. It is quite soft in the mouth, very elegant too ! Easy drinking, enjoy it on the freshness of its young age with pizzas, pastas and any kind of meats or soft cheeses. Better within 4 – 6 years of age.

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