



In Red : Domaine la CABOTTE
In Blue vines used to make cuvée Massif d'Uchaux
red 2007 Garance

Vendanges : du 3 septembre au 7 octobre 2007

Cépages : Grenache, Syrah, Mourvedre

Rendement : 34 hl/ha

Production : 4000 caisses/an

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 Massif Uchaux aligns elements to obtain varied but complementary results and combines these results to create its originality:

- Rocky soil with different ratios of sand and clay facilitate root attachment and allow balanced water regime for the plant
- Topsoil containing many rocks retains heat well
- Altitude between 100 and 280 meters
- Exposition south/southeast/southwest
- Mediterranean style forest environment

All of these elements contribute to low yields, a slow and regular maturation and promise optimal berry concentration and maturity.

Vinification / Elevage

A primary sorting is done in the plot by our harvesters. A second sorting is done by the estate personnel when putting grapes in vats.

As soon as the grapes are harvested, they are put in vats. Vatting by gravity allows total respect of the grapes without excess manipulation.

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, the caps could be punched down several times a day 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 Massif d'Uchaux are aged traditionally in vats. Bottling takes place in autumn.

Dégustation/ accompagnement

Its colour is a handsome deep red. Its complex nose, while holding something back, allows notes of fresh small red fruit to appear. The mouth is full and powerful with notes of blackcurrants and blackberries and shades of spice and resin. The tannins are silky and mellow, it is a wine for laying down which perfectly complements small game, grilled meats, fresh country lamb.

Citation

Guide des Grands Vins de France, Bettane & Desseauve 2009 : 15/20

Decanter : 3 étoiles Guide Hachette 2009 : 1 étoile Guide Gilbert et Gaillard : 86/100

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