



Southern Rhône, Domaine la Cabotte, Garance, AOP Côtes du Rhône Villages Massif d'Uchaux, Rouge

AOP Côtes du Rhône Villages Massif d'Uchaux, Vallée du Rhône, France

Domaine la Cabotte is named for the small stone shelters and tool sheds used by growers in the vineyards. Purchased in 1981 and owned by the Burgundian Plumet family ever since, this winery has grown from 10 to 30 hectares of vines planted around the estate, as well as 1.5 hectares in Châteauneuf-du-Pape. It is certified organic and farmed biodynamically. The mainly limestone and sandy soils of the plateau of the Massif d'Uchaux are very poor in nutrients, producing wines of real finesse and elegance.

PRESENTATION

Marie-Pierre and Eric use the lunar calendar as a guidepost for appropriate natural vine treatments. Keeping the yields low, an uncommon practice in the high-yielding Côtes-du-Rhône, is paramount to their philosophy. They prune aggressively in the winter, de-bud in the spring and perform a green harvest in the summer. After the harvest, all of the grapes are sorted rigorously (once in the vineyards, another at the winery) and are de-stemmed. Fermentation takes place quickly, and the must is pumped-over twice a day. The wines then go through a post-fermentation maceration of six to seven days to soften the tannins. The wines are aged in tanks and bottled in the spring.

TERROIR

Siliceous and calcareous sandstones dated to the Upper Cretaceous of the end of the secondary era.

IN THE VINEYARD

20 hl/ha

WINEMAKING

Reception of the harvest by gravity, to avoid any crushing of the grapes, partial de-stemming of the Grenache, vatting for 2 to 3 weeks in temperature-controlled vats. Blend of free-run juice and press juice.

AGEING

Aged for 14-18 months partially in oak barrels.

VARIETALS

Grenache noir, Syrah

14.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years





Bruno Lafon Selection





TASTING

Complex nose of black fruits: blackberries, blackcurrants, floral notes: rose, round in the mouth, ripe fruits, spices, beautiful maturity of the tannins, racy and melted, long and suave, wine of guard.

FOOD PAIRINGS

Meat in sauce, grilled meat, red meat

