



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine la Cabotte, Colline, AOP Côtes du Rhône, Rosé

AOP Côtes du Rhône, 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

The terroir of our Côtes du Rhône Rosé is composed of siliceous sandstone and calcareous sandstone. These stony, clayey soils facilitate good rooting and a balanced water regime.

IN THE VINEYARD

To express all the particularities of our terroir, and the typicity of our vineyard (45ha in a single block, including 30 hectares of vines), we maintain a harmonious ecological balance, respecting the natural cycles of the earth to constantly regenerate and renew the life soil life. This is the basis of our commitment to viticulture and biodynamic viticulture.

WINEMAKING

The Mourvèdre and Grenache juices are obtained by direct pressing, the Syrah by bleeding. After settling, the juices are blended and co-fermented in temperature-controlled vats.

AGEING

Short aging in vats. Bottling takes place before spring.

VARIETALS

Grenache noir 60%, Cinsault 30%, Syrah 10%

12 % VOL.

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

SERVING

T° service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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TASTING

Invigorating notes of blood tangerine and fresh apricot introduce this fresh, fruity rosé. It's a penetrating, full-bodied wine packed with citrus and red-cherry flavors along with a dusting of dried herbs and earth. And, this satisfying dry rosé can be enjoyed well past the summer months.

FOOD PAIRINGS

Colline Rosé is the perfect match for grilled meats, seafoods, chicken and veggies on the backyard BBQ. It's that full body and spicy rosé taste that really makes the match.



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