



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine la Cabotte, Vieilles Vignes, AOC Châteauneuf-du-Pape, Rouge

AOC Châteauneuf-du-Pape, 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 Rouge is composed of siliceous sandstone and calcareous sandstone dating from the Upper Cretaceous at the end of the secondary era. These soils stony, sandy-clay 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 soil life. This is the basis of our commitment to organic and and biodynamic viticulture.

WINEMAKING

A partial blending of grapes may be carried out at vatting. The grapes are destemmed, and vatting is long, without excessive extraction, in temperature-controlled vats. During this period, some pumping-over or délastage may be programmed.

AGEING

Aged for 18 months is partly carried out in oak barrels.

VARIETALS

Grenache noir 50%, Syrah 20%, Mourvèdre 10%, Cinsault 10%, Clairette 5%, Counoise 3%, vacarèse 2%

14.5 % VOL.

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

SERVING

16°C/61°F



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



AGEING POTENTIAL

5 years

TASTING

Aromas of black berries such as blackcurrant with hints of morell cherries. This powefull and chewy wine is spicy with fine and racy tanins. This wine can be kept long time in cellars, but is also ready for drinking right now

FOOD PAIRINGS

Game, red meats, grilled meats, porcini mushrooms, truffles.

