



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine la Cabotte, Gabriel, 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

The terroir of our Massif d'Uchaux is composed of siliceous sandstone and limestone calcareous sandstone dating from the Upper Cretaceous to the end of the era. These stony, sandy-clay soils encourage good rooting and a balanced water regime. The surface texture of this terroir has a high calorific value due to the high level of stones. All these features, combined with south/south-east exposure, contribute to low plant production and slow, regular ripening, promising optimum concentration and optimum concentration and ripeness of the grapes.

IN THE VINEYARD

27 hl/ha

WINEMAKING

Gabriel is a plot-based wine made from Grenache and Syrah grapes. Syrah grapes. The grapes are blended when the wine is put into jars. De-stemming is not systematically carried out. Vatting is long and gentle in jars, with a few daily punchings of the cap. A 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.



Bruno Lafon Selection

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



AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Complex nose of black fruit: blackberries, blackcurrants, floral notes: rose, round on the palate, with ripe fruit, enhanced by spices. tannins, racy and mellow, long and suave, a wine for laying down.

FOOD PAIRINGS

Meat in sauce, grilled meat, red meat

