

AOP CÔTES DU ROUSSILLON - ROUGE
Marie Gabrielle 2016

DOMAINE CAZES

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Terroir : Clay and limestone with pebbles from the foothills of the Corbières mountains. Plots from a property in one piece of about 180ha processed and classified Organic & Biodynamic.

Grape Varieties : 60% Black Grenache
40% Syrah, Mourvedre

Vinification : The crop is destemmed. Alcoholic fermentation with additional yeast and temperature controled at 28°C. Maceration of 3 weeks with pumping over twice per day. The malolactic fermentation is done

Ageing : In full tank during one year. Bottling 18 months after the harvest. The wine is kept in air-conditioned cellar before selling

NOTES :

Fiche technique