Fiche technique

AOP CÔTES DU ROUSSILLON VILLAGES (ROUGE) Alter 2014

DOMAINE CAZES

4, Rue Francesco Ferrer - 61• F- 66602 RIVESALTES Tél.: +33 (0)4 68 64 08 26 • Fax.: +33 (0)4 68 64 69 79

> <u>E-mail</u>: emmanuel.cazes@cazes.com <u>Website</u>: <u>www.cazes-rivesaltes.com</u> Contact: Emmanuel CAZES

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 and Mourvedre

Vinification: The crop is destemmed. Alcoholic fermentation with

additional yeast and temperature controled at 28°C. Maceration of 4 weeks with pumping over twice per day.

The malolactic fermentation is done

Ageing: 12 months in barrels (french oak) for the 2/3 of the cuvee

and the rest in full tank. The wine is kept in air

conditioned cellar before the selling

NOTES:	

