

Information Sheet 5:

Domaine de la Colombette Pinot Noir



CHARACTERISTICS

Type: Red wine 2004
Vin de pays des Coteaux du Libron
Grape variety: Pinot noir 100%
Nb btls / year : 40 000

GROWING METHODS

Soil: Chalk and clay hillsides
Age of vines: 10 years
Planting: 8000 vines/ha
Pruning method: Cordon de Royat
Trellising: yes
Work on the soil: ploughing
Irrigation: "Drip" watering
Insecticide treatments: Sexual confusion for grape-worm

Fungicide treatments: Oidium and mildew, very little use of copper
Leaf-thinning: A little on the north side
Production: 50hl/ha
Harvesting method: mechanical

VINIFICATION

Sorting: no
Yeast: yes
Fermentation: between 11 and 20°C
Vatting: no

MATURING

Racking: yes
Barrels: 1 years

Vats: no
Fining: no
Filtration: yes

TASTING NOTES

Colour: deep red
Nose: wild cherry and fruit in alcohol
Taste: Tannins souples and present
Serving suggestions: All meats especially poultry
Serving t°: 16°C.

Caractéristique	Reducing sugars g/l	Alcohol % vol	Total Acidity gH2SO4/l	Volatile Acidity g H2SO4/l	Total SO2 mg/l	Free SO2 mg/l	pH
Pinot noir	1,8	12.28%	3,58	0,63	56	18	3,67

COMMENTS

A worthwhile lesson!

For over 25 years the Pinot has been present in the Colombette vineyards. However, our first bottles were sold only ten years ago. Oh the road we have traveled, the difficulties we have overcome and the discoveries we have made! We first planted the Pinot in 1983, after the Chardonnay. At that time one worried little about clones the important thing was to plant varietals. Due to our lack of knowledge we planted what we had been supplied with, clones from Champagne, which have a very high productivity but never really made a good red wine. This error taught us a lot; it permitted us, as well as understanding the Pinot itself, to understand the importance of the vegetal matter.

Thus we took our pilgrim's staff to search Burgundy for higher quality clones like the 114, 115 or the 777. These carry much smaller, well ventilated bunches and produce a better concentration. We saw the necessity to work on the size of the bunches which we maintain through bud-thinning and Cordon de Royat pruning. We also thoroughly studied the hygrometry of the soil, especially important in our Mediterranean climate.

Wine making in small volumes

The vinification of Pinot Noir is also very interesting and allowed us to progress. It was necessary to work at low temperatures to preserve the flavors of Morella cherries and other red fruits. We are careful not to push the macerations to much due to the high maturities that we already have in Languedoc. Lastly, we work with cap punching and in small tanks to insure the homogeneity of the temperatures.

A great future!!

Pinot enjoys a great notoriety because it can give exceptional and unforgettable wines. But like all the stars, it is very capricious. After one exceptional year, 1989, it was necessary for us to await 1998 for the next big hit. However, through experimentation and hard work, we are slowly learning to tame the beast. The 2002 as well as the 2003 were delicious, 2004 is hitting higher than ever before, but the best is yet to come with 2005, Superb!