

## Information Sheet 4: *Domaine la Colombette - Lledoner Pelut*



### CHARACTERISTICS

**Type:** Red wine 2003

Vin de pays des Coteaux du Libron

**Grape variety:** Lledoner Pelut 100%

**Nb btls / year :** 10 000

### GROWING METHODS

**Soil:** Clayey limestone slopes

**Age of vines:** 35 years

**Planting:** 4,000 vines/ha

**Pruning method:** Goblet

**Trellising:** no

**Work on the soil:** Full ploughing, no chemical weed killers

**Irrigation:** no

**Insecticide treatments:** Only sexual confusion for grape-worm

**Fungicide treatments:** Oidium and mildew, very little use of copper

**Leaf-thinning:** no

**Production:** 50hl/ha

**Harvesting method:** mechanical

### VINIFICATION

**Sorting:** by hand

**Yeast:** yes

**Fermentation:** between 18 and 22°C

**Vatting:** no

### MATURING

**Racking:** 1/month for the first 2 months:

**Barrels:** 2 years in a “Demi-muid” [600-litre barrel] (50% new wood)

**Vats:** no

**Fining:** no

**Filtration:** yes

**Bottling:** On the property.

### TASTING NOTES

**Colour:** Intense red

**Nose:** Red berries, strawberries, raspberries, spices, thyme, rosemary

**Taste:** Long, supple and silky

**Serving suggestions:** All meats and even spicy dishes

**Serving temperature:** 16°C. Best opened 2 hours before

**Ageing:** 10 year

Caractéristique	Sucres Réducteurs g/l	Alcool % vol	Acidité Totale g H2SO4/l	Acidité Volatile g H2SO4/l	SO2 Total mg/l	SO2 Libre mg/l	pH
Lledoner Pelut	2,2	13,91	3,02	0,50	82	19	3,75

## COMMENT

### *A furry Grenache*

Now appreciated as an entirely separate variety, Lledoner Pelut was for a long time considered to be a clone of Grenache. It differs from Grenache Noir in that it has a furry budburst, hence its name “Pelut”. Lledoner is the Catalan name for the “Micocoulier”, or European hackberry tree, a lovely southern tree that grows small black berries with a large kernel. People who have been fortunate enough to taste them say that they have a taste reminiscent of certain wine flavours. The variety is generally grown in Catalonia alongside Grenache Gris and Noir. It ripens slightly later than Grenache Noir, but is less sensitive to oxidation and gives fruitier wines.

### *The oldest plot on the estate*

This wine comes from a single plot, the oldest one on the estate. Having been grafted by François Pugibet in 1968, it has always been grown in the goblet shape using traditional methods and every year it provides the estate’s best red wine. It is vinified cold to retain the fruit, and then matured for two years in “Demi-muids”.

### *Apart from its curiosity value, an excellent wine to lay down*

Big brother to the Grenache, this wine is full of strawberry and raspberry aromas, mixed with the scents of the “garrigue” (Thyme, Rosemary, Juniper, etc.). It has excellent length and silky tannins, and is a very feminine wine of great elegance.

Apart from the curiosity aroused by this unrecognised variety, this is an excellent wine to lay down. Like the Grenache, it will reveal explosive red berry aromas with age - almost as if the wine was getting younger every year!

