

Information Sheet 3: *Domaine la Colombette Cabernet - Sauvignon*

CHARACTERISTICS

Type: Red wine 2003
Grape variety: 100% Cabernet Sauvignon
Nb btls / year: 20 000

GROWING METHODS

Soil: Clayey limestone slopes
Age of vines: 15 years
Planting: 5,000 vines/ha
Pruning method: Cordon de Royat
Trellising: lifted 1.5m vertically, with a width of 0.40m
Work on the soil: Full ploughing, no chemical weed killers
Irrigation: "Drip" watering
Insecticide treatments: Only sexual confusion for grape-worm
Fungicide treatments: Oidium and mildew, very little use of copper
Leaf-thinning: no
Production: 70hl/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 3 months
Barrels: 1 year in barrels and "Demi-muids" [300-litre barrels] (30% new wood)
Vats: no
Fining: no
Filtration: yes
Bottling: On the property.

TASTING NOTES

Colour: A very dark red
Nose: Blackberries and blackcurrants with a hint of vanilla and toast
Taste: The tannins are dense but not aggressive, very good long finish
Serving suggestions: Dishes cooked in sauce, stews, Cassoulet, tripe.
Serving temperature: 15°C
Ageing: 5 to 10 years

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
Cabernet Sauvignon	1,7	11,95	2,70	0,40	79	19	3,77

COMMENTS

A grape variety that we have ignored for too long

A great fan of the Grenache grape, François Pugibet did not decide to plant this Bordeaux variety until quite late (1989). And yet, Cabernet Sauvignon's small grapes and loose bunches are well suited to the Mediterranean climate. Although ripening late, it does not suffer from the "vintage effect", producing very regular quantities.

Unlike in Bordeaux, and thanks to the ripeness achieved every year, the cabernet sauvignon is vinified at low temperatures to retain the fruit. We use very short vatting times to avoid hardening the tannins and to keep the wine supple. Lastly, it is the most heavily oaked of the estate's wines, as we use 30% new wood to really bring out its aromas.

The wine that has received the most awards, after the Chardonnay

Since 1993, the first year of production, the wine has gone from strength to strength and now wins awards in competitions as regularly as the Chardonnay. The 2003 vintage confirms this progression. We have gained a great deal in terms of quality as the vines have aged and we have improved our management of the water and mineral supply. We are obtaining elegant, concentrated wines.

A future in blending

In the future, Merlot and, in particular, Cabernet Franc are likely to be blended with this wine to add even greater finesse and complexity.

Meanwhile, the wine is surprisingly concentrated without being aggressive or hard. In fact, this grape variety expresses the whole philosophy of the estate: produce elegant wines that people will enjoy drinking without moderation.