

Information Sheet 1:

Domaine La Colombette „Puech d’Hortes“ Shiraz/Grenache

CHARACTERISTICS

Type: Red wine 2004

Vin de pays des Coteaux du Libron

Grape variety: 50% Grenache, 50% Syrah

Nb btls / year: 100 000

GROWING METHODS

Soil: Clayey limestone or gravel slopes

Age of vines: between 5 and 25 years

Planting: 4000 to 6000 vines/ha

Pruning method: Cordon de Royat

Trellising: lifted 1.5m vertically, with a width of 0.40m

Soil work: Full ploughing, no chemical weed killers

Irrigation: drip irrigation

Insecticide treatments: sexual confusion for grape-worm only.

Fungicide treatments: very little use of copper against Oidium and mildew.

Leaf-thinning: A little on the north side

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 4 months

Barrels: no

Vats: temperature controlled at 14°C

Fining: yes, with egg whites

Filtration: yes

Bottling: On the property

TASTING NOTES

Colour: Garnet red

Nose: Very ripe red berries

Taste: Soft, lively, spicy and supple

Serving T°: Drink slightly chilled

Ageing: 5 years

Serving suggestions: barbecues, delicatessen assortments, white meats and even certain types of fish!

Characteristics	Reducing Sugars g/l	Alcohol % volt	Total Acidity g H2SO4/l	Volatile Acidity G H2SO4/l	Total SO2 mg/l	Free SO2 mg/l	PH
Puech d’Hortes	1,3	12,44	3,07	0,30	96	34	3,63

COMMENTS

The blend from the early days

When François PUGIBET took over the estate he immediately turned towards quality, replanting his father’s plots of Aramon and Carignan with higher-quality grape varieties.

A great lover of the nearby Rhone Valley wines, he naturally chose to plant the Grenache in 1968 and Syrah in 1971. As a result, the first bottles to be sold in 1979 were a blend of 50% Grenache and 50% Syrah. This same blend has been well appreciated to this day

For a long time this wine bore the estates name and was known simply as “Domaine de la Colombette”, but for the last 10 years, to make it more individual, we have named it after the area from which it is produced: *Puech d’Hortes*. In the Occitan language, *Puech* is a hill and *l’Horte* is a garden, so *Puech d’Hortes* is “the hill of gardens”; it is the name of the slope on which the estate is situated. Later we decided to highlight the grape varieties in putting them on the label as well.

Representative of all the ‘terroirs’

This wine in itself tells the story of the estate’s location and history. Grenache and Syrah have always been grown in the Languedoc and are the backbone of the Southern vineyards.

On the estate, Syrah is planted on the upper slopes, on what is known as the Villefranche ridges. These are very acid, clayey gravel soils to which Syrah is very well adapted and gives lively, concentrated wines. The middle sections of the slopes are made up of white marl from the Miocene Age. These chalky soils are better suited to the Grenache varieties, which, in this location, acquire the level of ripeness they need to express themselves fully.

Puech d’hortes therefore combines the two main ‘terroirs’ on the estate: acid gravel soils and chalky marl.

A reminder of the estate’s development

We have had to learn how to manage these ‘terroirs’. Since the 1970’s, the vines have undergone many changes as our ‘know how’ has increased. For example, short “Cordon de Royat” pruning has become gradually more widespread to ensure a balanced production. We have introduced trellising to provide the grapes with the best possible exposure to sunlight. The vines have aged and high density planting ensures a quality production.

Puech d’Hortes was therefore subject to much of the technical developments that have taken place. So much so that this “ordinary” wine has become a wonderful ambassador for our estate and its products.

Syrah gives this wine a more intense colour, aromatic strength and structure in the mouth. The Grenache, less dominant initially, reveals lovely red berry flavours and ensures that the wine will age well. Very elegant and low in alcohol for a Mediterranean wine, you will take great pleasure in drinking the *Peuch d’Hortes*!