



AOP COTES DU RHONE

LES CLEFS DU CALADAS ROUGE 2020



VINEYARD: GRENACHE NOIR 70 % SYRAH 20 % CINSULT 5%
MOURVEDRE 5 %

11 acres at the foot of the southern slopes of Massif d'Uchaux. Average age of vines: 40 years. Sandy-clayey soil from typical siliceous sandstone of Massif d'Uchaux. Ploughing and natural grass, only very low dose copper, and sulfur are used in the protection of the vineyard according since 2008 to organic and biodynamic culture principles (Demeter).

YIELDS: 49 hl / ha

PRODUCTION: 27 000 bottles.



TRADITIONAL WINEMAKING:

Mechanical and manual harvesting of the grapes. Destemming, crushing and maceration in cement vat during 10 days at 22/27°C with natural yeast. After winter maturing in cement vats and light filtering, bottling in June 2021 with very low doses of sulfites.

TASTING:

The color is deep garnet fringed with purple. A very aromatic, intense, complex and mineral nose of morello, kirsch sherry, plum and fresh fig with fine and sweet spices (white pepper, laurel, cloves) and notes of garrigue. The attack is round in mouth, with a fond and intense expression of fresh red fruit. Evolution is ample with silky tannins on elegant balance. The final is marked by kirsched fruits.

To drink at 16/17 °C with daube, pot au feu...

Between 2021 and 2025.