



# AOP MASSIF D'UCHAUX

Côtes-du-Rhône Villages

## LES CLEFS DU CALADAS

Rouge 2020

**GRAPE VARIETIES:** GRENACHE NOIR 70%, SYRAH 30 %

**VINEYARD:** 3.5 hectares. Middle age: 30 years.

The soil is sandy clayey with siliceous limestone issued of the Upper Cretaceous sandstone

Ploughing and natural grass between the rows. Only very low dose copper, and sulfur are used in the protection of the vineyard.

All the vineyard is run on organic and biodynamic lines since 2008 (AB and Demeter)



**HISTORY:** SAINT MARTIN DE JOCUNDAZ is an exceptionally terroir, well sheltered from the Mistral, located on the southern slopes of the famous MASSIF D'UCHAUX.

Vines and Olive trees are cited here in 893 in the « Gallia Christiana Novissima », our vineyard « JOCUNDAZ » is still the continuity today.

**YIELDS:** 40 hl / ha

**PRODUCTION:** 27 000 bottles.

### **TRADITIONAL WINEMAKING:**

Manual harvesting of grapes, destemming, and then crushing into cement vats maintained at 22/26°C, maceration of about 20/24 days with daily punching the cap down. Fermentation with natural yeast. Racking, pneumatic wine press (separation of press juice), racking, malolactic fermentation, racking and assembly. Aged in tank 12/16 months, and light filtration and bottling with very low doses of sulfites.

### **TASTING:**

Garnet red pronounced, complex and intense very spicy nose with cinnamon, saffron notes, crushed flowers mixed with fruity aromas of wild plums and blueberries lightly jammy. The palate is round, smooth, marked by the fruit, licorice and opens on a fresh, mineral and spicy finish with ripe fleshy and supple melted tannins that only can express this fabulous terroir: Massif d'Uchaux

It will go perfectly with leg of lamb, Beef rib, but also with stew and all meat in sauces.

To open from 2021 to 2028

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