



VIGNOBLE
SIMIAN

Massif d'Uchaux
Les clefs du Caladas 2021

Red



VINEYARD

Plot on the hillside with a sandy clayey structure made from siliceous calcareous sandstone from the Upper Cretaceous.

VINIFICATION

Manual harvest, Grenache and Syrah are harvested at full phenolic maturity and separately. Destemming, crushing then placed in concrete vats maintained at 22°C then 25/27°C. Natural yeasts, total maceration for approximately 20-24 days, punching the cap daily, délestage 4 times per week during the fermentation phase, daily bâtonnage during the maceration phase which follows. Devatting, pneumatic pressing, 2 soutirages in the following 3 days, malolactic fermentation, soutirage again then blending. Aging in concrete vats for 14/16 months, light filtration and bottling.

CÉPAGES

Grenache 70 %
Syrah 30%

SURFACE

4 ha

PRODUCTION

40 hl/ha
20 000 bottles

AVERAGE AGE OF VINES

35 years

TASTING

A strong dominant of grenache noir combined with syrah gives this cuvée a beautiful intense garnet color with brilliant reflections. The nose is rich, with beautiful notes of fresh red fruits and morello cherry, mixed with spicy notes of cloves, as well as notes of garrigue and thyme. The palate is ample, the tannins are melted, round, accompanying a fleshy and fatty mid-palate. In the finish, we note a persistent wine, with notes of sweet spices and red fruits.

ADVICES

It will accompany a tian of vegetables with spices (author's note : «tian» is a provencal gratin, highly recommend), a rib of beef, a leg of lamb with herbs, a lentil ragout with rosemary, roasted game.

Open between 2023 and 2029 ; to serve at 16/17°C.