

Background on this week's wine of the week

26 Nov 2007 by JR

Côtes du Roussillon Rouge, Les Calcinaires

Viticulture

Elevation: 150 to 200m asl
Exposition: South- west facing
Soils: Limestone, clay- limestone and schist
Varieties: Carignan, Syrah, Grenache, Mourvèdre
Vine age: 10 to 25 years old
Yield: c. 35 hl/ ha
Rootstock: Riparia Gloire de Montpellier, Richter 99, Ruggieri 140 (alkaline soils), Richter 110 (acid soils)
Clone: Various including massal selection
Planting density: 4 – 5,000 vines per ha
Canopy management: Predominantly bush vines, some spur- pruning
Harvesting: By hand with sorting in the vineyards and at the winery

Vinification

Pre- fermentation : 3 to 5 days cold- soaking, 100% destalking, light crushing
Yeast: Indigenous yeasts
Fermentation vessel: Untreated concrete tanks
Duration: Two to three weeks
Temperature control: 35hl tanks, so temperature control not necessary
Extraction methods: Mainly pumping over, one or two pigeages
Malolactic fermentation: Yes
Ageing: Eleven months, 60% in barrel, 40% in tanks
Racking: Once or twice, depending on the vintage. Fine lees retained
Blending: 6 months after the harvest
Final blend: 50% Carignan, 20% Syrah, 20% Grenache, 10% Mourvèdre
Fining / filtration: No fining or filtration
Production: 5,000 bottles

Vin de Pays des Côtes Catalanes Blanc, Les Calcinaires

Viticulture

Elevation: 150 to 200m asl
Exposition: Varied
Soils: Limestone
Varieties: Muscat and Maccabeu
Vine age: 15 to 50 years old
Yield: 20 to 25 hl / ha
Rootstock: Riparia Gloire de Montpellier, Richter 99, Ruggieri 140 (alkaline soils), Richter 110 (acid soils)
Clone: Various
Planting density: 4 – 5,000 vines per ha
Canopy management: bush vines
Harvesting: By hand with sorting in the vineyards and at the winery

Vinification

Pre- fermentation : Very gentle pressing, cold settling. No use of enzymes, no chaptalization, no acidification
Yeast: Indigenous yeasts
Fermentation vessel: Mainly in French oak barrels, remainder in tank
Duration: Several weeks, months even, in certain vintages
Malolactic fermentation: Yes
Ageing: In tank on the fine lees for 7 to 8 months
Racking: Once after malolactic fermentation
Blending: In the winter after the alcoholic fermentation
Final blend: 60% Muscat, 40% Maccabeu
Fining / filtration: No fining or filtration