



DOMAINE DE
CALA

Cala Rouge 2018

AOC Coteaux Varois en Provence

Grenache 39%, Syrah 35%, Carignan 26% Alc. 14%



VINEYARD

Selection of vines aged 25 to 45 years

Clayey-limestone soil

Mechanical tillage (shallow tillage and respect for the soil),
organic fumures, annual sowing

Agro-ecological viticulture, converting to organic

Precise green harvesting depending on the vintage



VINIFICATION

Manual harvest

Vibrating sorting table, destemming without crushing

Gravity vatting in concrete tank

Pumping over or punching of the cap depending on the stage of
fermentation, vatting 2 to 4 weeks

Malolactic fermentation in barrels and tuns with stirring of the
lees

Ageing for 14 months in barrels and tuns and ageing in concrete
vats



TASTING

Couleur : deep red with brown highlights

Nez : marked by notes of spices (white pepper and cloves), black
fruits, blackcurrant, combined with a touch of vanilla.

Bouche : harmonious expression of the three grape varieties. It is
at the same time built, but elegant and extended. A well-rounded
tannin with a hint of woodiness supports the finish.

Accord : a perfect pairing with a piece of beef.

