

le Clos du Caillou

LE BOUQUET DES GARRIGUES - Côtes du Rhône



Red 2011

Vintage 2011

An exceptional year: summer spring, spring summer and ideal autumn. The precocity of the spring surprised everybody and accelerated the works in the vineyard.

The flowering took place without block at the beginning of may, leading to predict a very premature harvest (100 days later) for the second week of August. The spring summer, with precipitation in July and in August allowed the vineyard to not suffer with a hydric stress, during the maturation period. As a result the harvest announced for the end of August, began normally on September 12th. "The Indian summer" without precipitation, let us the possibility to harvest some very healthy grapes with perfect maturity. The wine is concentrated, fruity, with a good acidity, remember us the solar character of the 2009 and 2000 vintages.

This is the principal wine of the domain, produced on a qualitative terroir and covering 30 ha.

The soil is composed of pebbles rolled with underground red clays, representing a warm soil, which brings viscosity and power, located on the name-place " Le Coudoulet " and "Les Garrigues".

It's a blending of **85 % of Grenache**, **10 % of Syrah** and the staying **5 %** are divided between **Carignan, Mourvèdre and Cinsault**.

80 % of the vines are more than 50 years old, in the average yielded of 28hl/ha.

The vineyard followed a traditional working way, in the respect of the nature: no weed-killer and no synthetic products, using of traditional cultural techniques (earth down and hoeing), organic amendments.

Winemaking:

The manual harvest, with sorting in the vineyard took place on September 12th, 2011.

After de-stemming, the grapes are sent to a cement tank where they follow a cold maceration during 48 hours, to extract a maximum of the grape aromas. Then the alcoholic fermentation engages naturally with wild yeast. A daily work, between pump-over and delestage are made during all the grape maceration (24-30 days).

After devatting, the wine aged in foudres and in wooden barrels during 14 months.

Production of 55 500 bottles and 420 magnums.

Tasting:

Beautiful red blood-orange dress, with brilliant reflections. We discover a very spicy nose, dominated by Chinese aniseed aromas, associated with the liquor of fig. The mouth is very smooth, pleasant, with a beautiful sweetness, on white fruit aromas of cinnamon and licorice.



