

# le Clos du Caillou

## LE BOUQUET DES GARRIGUES - Côtes du Rhône



### Red 2012

#### Vintage 2012

##### Balance and freshness.

The winter was extremely cold, resulting in the loss of numerous old Grenache vines. It was followed by a fresh and raining spring during the flowering causing the shatter on the Grenache. The summer was dry and hot, with a heat wave on mid August. The rains on the end of August and on the end of September, allowed the vegetation to not undergo the negative consequences of a too much extended hydric stress and to perfect the maturity of the late grapes.

In terms of sunstroke and pluviometry, 2012 vintage looks like to the 2010 vintage and concerning the high temperatures, 2012 vintage is close to the 2011 vintage.

2012 is a fresh vintage with fine tannins, on beautiful balances and with an attractive fruit. The level of alcohol is moderated, compare to 2011.

Our wines are certificated Organique Wine (AB) since the vintage 2010 (organic vines) and Biologique Wine since 2012 (organic vinification).



Year of creation:	1978 - Main wine of the domain (30 ha)
Vines years average:	> 50 ans
Grapes varieties:	85% Grenache, 10% Syrah, 5% Carignan Mourvèdre Cinsault
Soil characteristic:	Sandy soil with rond pebbels and red clay underground, giving a powerful and round wine, on the name place "Coudoulet" and "Garrigues".
Yield:	25 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow. Harvest begun on 11th October 2012
Vinification:	De-stemming and vinnification in concrete tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturally with wild yeast. Pompe-over and delestages are made during all the grapes maceration ( 30 days).
Ageing:	During 15 months in foudres (12 years old).
Bottling date:	On February 7th 2014
Tasting:	This wine presents a beautiful grenat red dress, with brillant reflections. The nose is subtle, spice on red pepper note, partner to the plum jam and crystallized cherry. The mouth is rond, suave, unctuous, on jam strawberry, raspberry and quetsch plum, associated with lemon verbena and licorice stick mark.
Foods:	<i>Bull ribs - filet mignon - rabbit in the mustard -</i>
Storage:	Around 5 to 8 years.

