

le Clos du Caillou

LE BOUQUET DES GARRIGUES - Côtes du Rhône



Red 2013

Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintage of these last 30 years, reminding us the maturities of the 1980's years. This vintage is characterized by low yields and by atypical balances where the fruit wins on the power.

Indeed, the spring 2013 is part of the coldest and wettest springs of these last years resulting in the delay of the vegetative, up to a couple of weeks. The blooming was disturbed by strong temperature variations and resulted in an important flower abortion on Grenache. The meteorological conditions of the 2013 summer were good but insufficient to catch up the time lost in spring.

The alcoholic and malolactic fermentations quickly ended giving good balance to the wine with beautiful acidities, with moderate alcoholic degrees and with a grenache on the fruit. White wines present a beautiful aromatic and gustative freshneses with a good potential of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees.



Year of creation:	1978 - Main wine of the domain (30 ha)
Vines years average:	> 50 ans
Grapes varieties:	65% Grenache, 15% Syrah, 10% Carignan, 10% Mourvèdre.
Soil characteristic:	Sandy soil with round pebbles and red clay underground, giving a powerful and round wine, located on the name place "Coudoulet" and "Garrigues".
Yield:	20 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transported in boxes of 300 kgs, protected by carbonic snow. Harvest begun on September 25th 2013.
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 engages naturally with wild yeast. Pompe-over and delestages are made during all the grapes maceration (28 days).
Ageing:	During 15 months in foudres (12 years old).
Bottling date:	On February 4th 2015
Tasting:	This wine presents a magnificent brilliant dress, of velvet red color. The nose is fine and discreet but nevertheless present, marked by the plum jam and by the crushed strawberry. Very attractive smooth mouth, on light undergrowth marks, on red berries compote, associated with star anise and light tobacco marks.
Foods:	<i>Bull ribs - filet mignon - rabbit in the mustard -</i>
Storage:	2015-2020

