

# le Clos du Caillou

## NATURE - 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 results 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 freshnesses with a good potentiel of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees. **Our wines are certificated Organique Wine (AB) since the vintage 2010 (organic vines) and Biologique Wine since 2012 (organic vinification).**



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Year of creation:	2011
Vines yeras average:	carignan (1960) - syrah ( 1991-2007)
Grapes varieties:	50% Syrah and 50% Carignan
Soil characteristic:	Sandy soil
Yield:	19 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow.  The Harvest begun on Sepetember 25 - 27th for Syrahs and on September 4th 2013 for Carigans.
Vinification:	Full grapes, without sulfure from the beginning of the vinification, until bottling. Carbonique maceration in stainless steel tank. 14 days of maceration for syrahs and 28 days for carigans.
Botling date:	On the 5th March 2014
Tasting:	This wine presents a magnificent blood red dress with purple reflections. The nose expresses himself on the fruits handle, crunchy plums with flinty and basalt mark. There is an attractive freshness in mouth, excited by violet and blackberries aromas with a mineral mark.
Foods:	<i>Ideal with boards of fine meats and cheese - Thai cook</i>
Storage:	To drink on the freshness of the fruit.