

# le Clos du Caillou

## LA RÉSERVE - Châteauneuf-du-Pape

### 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 2000 and 2009 vintages.

The Châteauneuf-du-Pape Reserve is made only during the beautiful vintages. It's a blend of **60% of Grenache and 40% of Mourvèdre**, located on the name-place "La Guigasse".

It's a sandy terroir (soil), which confer to the wine freshness and sharpness.

#### **Winemaking:**

Although early due to his soil, the grapes were picked late on september 29th 2011, to get a perfect maturity of the Mourvèdre. After de-stemming, Grenache and Mourvèdre were sent to a wooden tank, where they were vinified together. A daily work between punch-down and delestage was made during all the maceration of grapes (35 days). Then the wine were aged 17 months in demi-muids (big barrel of 600L). The bottling took place on April 12th, 2013 for a production of 6 235 bottles and 309 magnums.

#### **Tasting:**

*The dress is elegant, red carmine, with ruby reflections. The nose is delicate, with strawberry and raspberry aromas, on notes of Madagascar vanilla where we discover white tobacco aromas and roasted cocoa beans. The mouth is powerful with a lot of volume and elegance, dominated by cherry liqueur aromas and wild plum jam. All this is associated to the licorice stick, with Sichhuan pepper notes. This wine can retain between 20 to 25 years*

