

# le Clos du Caillou

## LA RÉSERVE - Châteauneuf-du-Pape



### 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:	1998 - Produce only during the best vintages.
Vines years average:	Around 60 years (1954-1968)
Grapes varieties:	60% Grenache and 40% Mourvèdre
Soil characteristic:	Sandy soil on the name place " La Guigasse" et "Pignan"
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. This is the last grapes that we picked at the domain.  The harvest begun on October 9-10th 2012.
Vinification:	De-stemming and vinnification in wooden tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturally with wild yeast. Pigeages and delestages are made during all the grapes maceration ( 37 days).
Ageing:	In demi-muids (600L) for 18 months.
Bottling date:	On Marh 5th 2014
Tasting:	This wine presents an attractive deep red dress on India ink color, in the brilliant black reflections. The nose is powerful and elegant, on undergrowth aromas, with crystallized figs aromas, associated with licorice and violet Zan marks. The mouth is pleasant, sensual, on jam strawberry, blackberries and blackcurrant liqueur aromas. We can taste spicy and subtle cloves marks, Espelette chilis and soft paprika. This wine presents a magnificent length.
Foods:	<i>Trushes - Woodcocks tartare - Big ceps stuffed with games offals - Venison stew</i>
Storage:	More than 20 years

