

# le Clos du Caillou

## LES SAFRES - 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:	2004
Vines years average	1958
Grapes varieties:	95% Grenache, 5% Mourvèdre, Vaccarèse and Cinsault
Soil characteristic:	Sandy and safres soil (compact sand) on the name place "Les Bédines", giving to the wine suppleness and fineness.
Yield:	23 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 September 19 th 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 naturalily with wild yeast. Punch-down and delestages are made during all the grapes maceration ( 37 days).
Ageing:	In foudres for 15 months
Bottling date:	On March 6th 2014
Tasting:	This wine presents an attractive deep red dress with blood reflections. The nose is on gingerbread aromas, associated with red berries and with licorice. The mouth is fresh, on plum jam/ figs aromas, associated to cherries and raspberries, with spices mark, black pepper and Indian curry. This wine has a long final.
Foods:	<i>Braised pheasant stuffed with ceps and nuts - Wild boar stew - Roast fillet of venison with cranberries - Breast of lamb with Provencal herbs</i>
Storage:	More than 10 years

