

# Le Clos du Caillo

## LES QUARTZ CÔTES-DU-RHÔNE

2020



**2020 VINTAGE:** A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started on the 1st September for the Syrah and on the 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combing complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.

### VINIFICATION:

Hand-picking with sorting in the vineyard and then in cellar.

De-stemming and vinification separately in concrete tanks with wild yeasts. Pump-over, manual punch-down and delestages are made during all the grape maceration (30 days).

Harvest started on September 10th for the Syrah and on September 20<sup>th</sup> for the Grenache.

**AGEING:** In foudres and old barrels for 14 months.

### WINEMAKER TASTING NOTES:

This wine shows a bright ruby color, with purple reflections.

The nose opens up with red berries aromas (blueberry, blackcurrant) paired with licorice and white pepper notes.

In the mouth, we discover a structured, unctuous, fresh wine and some aromas of plum cream, raspberry, strawberry jam, soft spices, badian, peppermint.

A very long finish.

### FOOD AND WINE PAIRING:

Aubrac Aligot, truffles, confit onions

Duck breast, Puréed Parsnips, meat juice

Guinea fowl, morels

Beef from Montbéliarde smoked with pepper



20-20



16-17°C



### YEAR OF CREATION:

2004 Vintage

### VINES YEARS AVERAGE:

50 years old

### BLEND:

85% Grenache

15% Syrah

### YIELD:

29 hl/ha

### SOILS CHARACTERISTICS:

Sandy soil composed with round polished stones on the surface located inside "Le Clos". This terroir is close to "Les Cassanets" plot producing Les Quartz in Châteauneuf-du-Pape.



(91-93)/100

JEB DUNNUCK

(91-93) /100