

# le Caillo

## LE TRADITION CHÂTEAUNEUF-DU-PAPE

# 2019



**2019 VINTAGE:** A legendary vintage with perfect balance.

We will remember this vintage as one of the best vintages of the decade in Châteauneuf-du-Pape.

Spring and summer were dry and hot, with a full week of heatwave end of June – temperatures rose more than 40°C during! The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions were excellent with almost no sort out in the vineyard. We had the chance to wait for perfect maturities of the grapes.

The fresh nights during the summer allow us to harvest grapes with important tannic structure and good PH.

The reds are powerful, generous with freshness and such a balance! Ageing potential is very high.

### VINIFICATION:

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

De-stemming (100%) and vinification in oak truncated tanks with wild yeasts.

Grape maceration (31 days).

**AGEING:** In foudres and demi-muids (600 liters) for 14 months.

### TASTING NOTES:

Le Tradition shows an elegant red color with bright reflection.

The nose is dominated with spices and floral notes like jasmine flower, wild violet, plum fruit, wild strawberries and arbutus.

The palate shows dates and figs aromas, with licorice notes.

A lot of complexity with garrigues bouquet, Le Tradition hits the palate with full-bodied richness, building tannins, and a great finish.

### FOOD AND WINE PAIRINGS:

Lamb Shoulder confite

Guinea fowl with foie gras

Hare à la Royale

Breast of duck with black pepper



### AGE OF THE VINES:

40 years old

### BLEND:

70% Grenache

15% Mourvèdre

15% Syrah

### YIELDS :

19hl/ha

### SOILS CHARACTERISTICS:

Sand and Safres (compacted sand)



2021-2036



16-17°C