

Le Clos du Caillo

LA **RÉSERVE**
CHÂTEAUNEUF-DU-PAPE

2021



MILLÉSIME 2021 : A vintage of winemakers, demanding and promising, with moderate degrees of alcohol.

It is an atypical vintage, marked by climatic events that required many adjustments. Following a very mild winter, spring began with an episode of frost in the night of April 7 to 8 taking the young buds and slowing down the vegetative cycle of the vine. The season remained cool and then gave way to a summer marked by heat episodes as well as some precipitation including a nice rain in early August, which spared the vineyard from water stress. Finally, cool summer nights coupled with spring frost created a heterogeneous yield between plots but whose health status remained intact. In the autumn, however, the harvest was slowed down by major stormy episodes that led us to change our practices and make decisive choices to meet the requirements of a very trying vintage.

The result is fresh and appreciable young wines that make 2021 a vintage reminiscent of those of the 1990s, and with good aging potential.

VINIFICATION :

Manual harvest with sorting at the vine then in the cellar.
Destemming at 100%, then co-fermentation in truncated wood tank.
Alcoholic fermentation by indigenous yeasts. Manual pigeages and shedding are carried out during the whole maceration of the grape (35 days).
Harvest begins on October 1st.

AGEING :

88% in Demi-muids (600L) and 12% in amphora for 14 months.

WINEMAKER TASTING NOTES: The colour is brilliant and deep, red Cardinale, with cherry reflections.

We discover a nose of great complexity, with aromas of red fruit jam mixed with scents of Provence (thyme, rosemary) and notes of Zan and fresh cocoa. His mouth is of great elegance, of great purity with a remarkable balance. There are aromas of licorice, black fruit, wild plums, associated with Tonka beans. A silky, sensual touch on a finish of great intensity.

WINE AND MEAL PAIRING :

7:00 lamb, candied carrots
Woodcock with two juniors, inspired by Régis and Jacques Marcon
Royal hare
Pigeon roasted on the trunk, Spring vegetables
Intense dark chocolate creamy, wild blueberries



CREATION OF THE CUVÉE:
1998 vintage

AVERAGE AGE OF VINES:
70 years

BLEND:
55% Grenache
45% Mourvèdre

YIELD:
19 hl/ha

SOIL CHARACTERISTICS:
Soils composed of fine sand, on places called «La Guigasse» and «Pignan», giving the wine finesse and freshness.

JEB DUNNUCK (92-94) /100
"Incredible balance and a great finish."



2022-2052



16-17°C