

# Le Clos du Caillou

## LES SAFRES CHÂTEAUNEUF-DU-PAPE

# 2022



**2022 VINTAGE:** A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness. We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

### VINIFICATION:

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

De-stemming (100%) and co-fermentation in concrete tanks with wild yeasts.

Pump-over and delestages are made during all the grape maceration (38 days).

**AGEING:** In old foudres (25 years old) during 14 months.

### WINEMAKER TASTING NOTES :

This wine shows a ruby color with bright cherry reflections.

The nose delivers delicate aromas of wild strawberry, Zan and griotte cherries. The palate is structured and incredibly elegant showing a terrific freshness with notes of blackcurrant and licorice.

The persistence of Les Safres is very long with very integrated tannins ending on a sensation of freshness giving to this wine a superb drinkability.

### FOOD AND WINE PAIRINGS:

Grilled tuna steak, Provençal vegetables with thym and rosemarin

Chichen tajine, lemon confit

Sucking lamb, ceps

Pear and Chocolate crisp dessert



**CREATION OF THIS CUVÉE:**  
Vintage 2004

**VINES YEARS AVERAGE:**  
65 years old

**BLEND :**  
90 % Grenache (year of plantation: 1956)  
10 % Mourvèdre

**YIELD:**  
25 hl/ha

**SOILS CHARACTERISTICS:**  
Sandy and safres (compacted sand) soils, on the lieu-dit « Les Bédines », giving finesse and softness to the wine.



2024-2039



16-17°C