

Le Clos du Caillou

LA RÉSERVE 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 wooden truncated vats with wild yeasts.
Pump-over and delestages are made during all the grape maceration (49 days).

AGEING:

85% in demi-muids and 15% in old barrels, for 14 months.

WINEMAKER TASTING NOTES:

Ruby bright color with dark reflections.
The nose delivers complex, elegant and fresh notes of mineral stones, roasted scents, black cherries and plums.
On the palate, the wine shows full-bodied structure with an impressive elegance for such a young wine with ripe fruits aromas, soft spices, pepper and cacao notes.
Silky and endless finish.

FOOD AND WINE PAIRINGS:

Parmentier of duck confit with truffle
Matured Beef fillet, foie gras sauce and crispy rate potatoes
Traditional french Pot-au-feu
Ossau-Iraty and figue jam
Nut pie



CREATION OF THIS CUVÉE: Vintage 1998

BLEND:
60 % Grenache (75 years old)
40 % Mourvèdre

YIELD:
21 hl/ha

SOILS CHARACTERISTICS:
Sandy soils on the lieux-dits « La Guigasse » and « Pignan », in the forest of Rayas, giving finesse and freshness to the wine.

2022 : [98 – 100]

« A candidate for perfection. »

Robert Parker
WINE ADVOCATE



2025-2054



16-17°C