

Le Clos du Caillou

LES QUARTZ 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 fermented separately in oak tanks with wild yeasts.

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

Harvests started on the 3rd September for Syrah and on September 12th for Grenache.

AGEING: 80% in demi-muids (600L) (2 to 9 wines) for the Grenache and 20% in old barrels for the Syrah - for 14 months.

WINEMAKER TASTING NOTES :

Les Quartz shows a beautiful red carmin color with bright reflections.

The nose delivers elegant and complex notes of black cherry and assorted darker berry fruits as well as black peppery, black olive, licorice, and violets aromas and flavors. On the palate, the wine shows an incredibly balanced structured with very integrated and ripe tannins. Aromas of pepper, thyme with chocolate flavors makes of Les Quartz a complex and so elegant Châteauneuf-du-Pape. The finish is long and elegante, with a very promising ageing potential of 20 years.

FOOD AND WINE PAIRINGS:

Fricassé de bolets and garlic potatoes

Civet de lièvre (hare) à la française and fresh tagliatelle

Crispy shoulder of lamb from Provence, carrot mousseline with curcuma

Chestnut cake



CRÉATION OF THIS CUVÉE:

Vintage 1999

VINES YEARS AVERAGE:

70 years old

BLEND:

80 % Grenache

20 % Syrah

YIELD:

23 hl/ha

SOILS CHARACTERISTICS:

Sandy soils with round pebbles, in the lieu-dit « Les Cassanets ».

2022 : [95 – 97+]

« Absolutely gorgeous on the palate, it's full-bodied and has a deep, layered mouthfeel, ripe tannins and a great finish. »

JEB DUNNUCK



2027-2044



16-17°C