

# le Clos du Caillou

## LES SAFRES CHATEAUNEUF-DU-PAPE

2022



**MILLÉSIME 2022** : A seductive and promising vintage.

An exceptional year in every way: first of all by the exceptional drought that characterizes this year, with only 100mm of water from January to August. Then, exceptional by the hail episode that occurred on August 14 on Châteauneuf-du-Pape (the Clos du Caillou located on the edge of the affected area, the vineyard was rather well spared). It is then exceptional for the strength of the vine, which, despite these extreme conditions, has once again surprised us by producing high-quality grapes. The late rains of August 15 were saving and helped unlock the maturities favouring the balance of juices and mitigating the solar side.

A complex vintage in decision making, which led us to take risks and make the choice to wait.

If the year was hot, the wines have a very nice balance, tannins quite present without being dominant, a nice concentration. This vintage reminds us of the balance and depth of the 2015 vintage.

### VINIFICATION :

Manual harvest with sorting at the vine then in the cellar.

Pneumatic pressing in whole bunches. Cold settling overnight at 10°C. Vinification in barrels.

The harvest begins on September 16 for the Grenaches blancs and Roussannes, and on September 29 for the Clairettes.

**AGEING** : In Barrels for 4 month.

### WINEMAKER TASTING NOTE :

This wine has a light yellow color, with gold reflections.

On the nose there are aromas of white flowers, toasted almonds and honey, with some wild flowers.

It is an elegant, harmonious wine with a beautiful energy. Notes of pear and white peach with hints of candied fruit and rose water.

The finish is sweet, greedy and mineral.

Safres Blanc is a true white of Gastronomy.

### FOOD AND WINE PAIRING

Green asparagus and citrus

Roscoff sea spider, fennel and horseradish by Alain Ducasse

Blue lobster with spicy notes

Chicken with trufflesoufflée, vanilla heart



### CREATION OF THE CUVÉE:

2004 vintage

### AVERAGE AGE OF VINES:

40 years

### BLEND:

40% Grenache White

30% Roussanne

30% Clairette

### YIELD:

25 hl/ha

### SOIL CHARACTERISTICS:

Soils composed of sand and saffron, on the place called "Les Bédines" giving the wine elegance and freshness.



2022-2037



8-12°C