

Le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

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 vinification in concrete tanks with wild yeasts. Pump-over and delestages are made during all the grape maceration (43 days). Harvest started on 14th September.

AGEING: 85 % in demi-muids (600L) and 15% in barrels for 14 months.

WINEMAKER TASTING NOTES:

Deep and bright color with Chinese ink reflections.

On the nose, we find cherries, red plums, blackberries, black licorice, and sappy flower notes.

The palate is full-bodied with very ripe tannins offering aromas of cherries, species, delicate aromas. The final is very long and so elegant.

A brilliant wine, with deep concentration, supple tannins, aiming to be aged for more than 15 years.

FOOD AND WINE PAIRING:

Marrow bones, Guérande salt & Pot-au-feu
7 hours cooked Lamb with grilled vegetables
Guinea fowl
Saint-Nectaire
Strawberry crispy French desert



YEAR OF CREATION:

1998 Vintage

VINES YEARS AVERAGE:

Grenache: 70 years old
Mourvèdre: 18 years old

BLEND:

70% Grenache
30% Mourvèdre

YIELD:

26 hl/ha

SOILS CHARACTERISTICS:

Sandy soil, located inside "Le Clos", very close to the name place "La Guigasse" which composes cuvée "La Réserve" Châteauneuf-du-Pape.


eRobertParker.com
"A terrific wine."


(92-94)/100

JEB DUNNUCK

"It's going to be one of the finest
Côtes-du-Rhône out there."

(93-95) /100

 2026-2041

 16-17°C