

le Clos du Caillou

LE BOUQUET DES GARRIGUES 2023 CÔTES-DU-RHÔNE



2023 VINTAGE: An excellent vintage, generous and well-balanced.

The mild climate of 2023 was characterized by satisfactory rainfall and perfect sanitary conditions (thanks to the protective Mistral wind).

200 mm rainfall from January to August, nice showers in May and June, then a dry, hot summer also helped to produce a vintage with generous yields allowing us to harvest at excellent maturities.

2023 offers fine, elegant and full wines made from top-quality grapes harvested over more than two months, from mid-August to the end of October.

The white grapes, harvested from mid-August at ideal ripeness, produced well-balanced, round, rich and complex wines with notes of citrus (grapefruit, lemon), white-fleshed fruit (pear, peach) and exotic fruit (litchi, mango). The acidity is well-balanced, with a long, saline finish.

Red wines have elegant profiles, sweetness and complex textures. Characterized by aromas of red fruit (raspberry, cherry, wild strawberry), liquorice, ginger and salt, the red wines have great drinkability, smooth tannins and opulent, spicy (pepper) and mentholated finish.

2023 reminds us a combination of the vintage 2000 and 2012.

VINIFICATION :

Manual harvest with sorting in the vineyard then in the cellar. 80% of the grapes are destemmed and vinified in concrete vats with pumping over and rack and return (27 days) to promote gentle tannin extraction and preserve the purity of the fruit. Fermentation is carried out at controlled temperatures to respect the aromatic integrity of the grapes. The remaining 20% is vinified using carbonic maceration, a technique that adds a fresher, fruitier dimension.

Harvest started on September 8th for our Syrah, on September 15th for the Grenache, on September 29th for the Carignan and the Counoise, then on October 5th for the Mourvèdre.

AGEING : In foudres, for 15 months.

WINEMAKER TASTING NOTES :

This wine presents a beautiful ruby color with brilliant highlights.

The nose is expressive, marked by aromas of red and black fruits (strawberry, morello cherry, blackcurrant), accompanied by a more floral and slightly spicy touch.

On the palate, the wine combines freshness and juicy taste. The fruit expresses itself vividly, supported by notes of sweet spices, a hint of licorice and thyme, reminiscent of the garrigue. The finish is supple and pleasant, with a nice length.

This cuvée, a historic wine of the estate, presents a balanced and elegant ensemble. It is a charming wine, accessible now, but which will also evolve well with time.

FOOD AND WINE PAIRING :

Toasted figatelli toast

Escalivade

Roasted pigeon with mild spices and Jerusalem artichoke puree

Quail stuffed with grapes

Saint-Nectaire



YEAR OF CREATION :

1971 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

70 % Grenache

15 % Syrah

15 % Mourvèdre - Carignan- Counoise

YIELD :

32 hl/ha

SOILS CHARACTERISTICS :

Clay soil with round pebbles located on the lieux-dits «Le Coudoulet» and «Les Garrigues», located on the border of Châteauneuf-du-Pape appellation.

91 / 100

« An exceptional Côtes-du-Rhône ! »

Robert Parker

Robert Parker
WINE ADVOCATE

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2025-2035

16-17°C

