

# le Clos du Caillou

## LES QUARTZ CHÂTEAUNEUF-DU-PAPE

### 2023



**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 :

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).

Harvest started on September 1st for Syrah and on September 26th for Grenache.

**AGEING :** 80 % in demi-muids for the Grenache and 20 % in old barrels for the Syrah, for 14 months.

### WINEMAKER TASTING NOTES :

This wine has a bright red color with carmine highlights.

The nose is both intense and elegant, from which emerge complex notes of black fruits, violet, coffee bean and undergrowth.

On the palate, we discover a beautiful balance between a sensation of freshness, concentration and roundness. Here we find a great aromatic complexity, marked by fruity aromas (cherry, redcurrant), liquorice, white pepper and mocha. The tannins are remarkably supple, and the length in the mouth promises very long years of aging.

### FOOD AND WINE PAIRINGS :

Creamy carrot and chestnut soup

Rabbit with prunes and ginger

Veal Square in caramel crust

Pear/chocolate cake

### CRÉATION OF THIS CUVÉE :

Vintage 1999

### VINE 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 ».

2023 : [94 - 96]

*« I love its complexity, and it's medium to full-bodied, has remarkable purity, and beautiful tannins. » - Jeb Dunnuck*



2025-2045



16-17°C

LE CLOS DU CAILLOU - 1600 Chemin Saint Dominique - 84350 COURTHEZON  
Tel : 04.90.70.73.05 mail : [bonjour@closducaillou.com](mailto:bonjour@closducaillou.com) - [www.closducaillou.com](http://www.closducaillou.com)

JEB DUNNUCK