

# Le Clos du Caillou

## LA RÉSERVE CÔTES-DU-RHÔNE

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 in the cellar.

Pneumatic pressing in whole bunches. Cold settling during one night (10°C).

Vinification in stainless steel tanks and in demi-muids.

Harvests started on October 10<sup>th</sup> (very late on this vintage!).

**AGEING:** In stainless steel tanks (60%) and demi-muids and barrels (40%) for 4 months.

### WINEMAKER TASTING NOTES:

Bright gold color with jonquil reflections.

The nose reveals buttered bread notes, white flowers, peach and cedrat aromas.

The palate is full and elegant with dried spices and a round and rich mouthfeel with long and elegant finish. It is a very complex wine showing a beautiful freshness. La Réserve Blanc 2023 will age for more 15 years.

### FOOD AND WINE PAIRINGS:

Californian salad

Scallops tartare, citrus

Blanquet of veal with fresh morels

36 months Comté

Roasted apricots and mint



### YEAR OF CREATION:

2012 Vintage

### VINES YEARS AVERAGE:

50 years old

### BLEND:

Mainly Clairette

### YIELD:

27 hl/ha

### SOILS CHARACTERISTICS:

Sandy soils composed with round polished stones located inside "Le Clos".



2026-2041



16-17°C