

# Le Clos du Caillou

## LE BOUQUET DES GARRIGUES 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 then in cellar.

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

Vinification in stainless steel tanks.

Harvests started on September 5th for Viognier, on September 10th for Grenache white and Roussanne, and on October 3rd for Clairette and Bourboulenc.

**AGEING:** 4 months in stainless steel tanks

### WINEMAKER TASTING NOTES:

This wine shows a superb brilliant mimosa yellow color, with bright reflections. We find a very elegant nose, with licorice stick notes, quince paste and Victoria pineapple and rose flower notes.

The palate offers notes of pear, tart pineapple and a superb minerality sensation. This is very pure with a long and structured finish with velvety tannins. Le Bouquet des Garrigue is an excellent price for money white wine!

### FOOD AND WINE PAIRING:

Sea bass Ceviche

Grilled sardines, Clos du caillou Olive oil

Smoked salmon

Bress Poultry, provencal vegetables

Goat cheese from Provence



### YEAR OF CREATION:

1978 Vintage

### VINES YEARS AVERAGE:

45 years old

### BLEND:

40% Clairette

20% White Grenache

20% Viognier

10% Roussanne

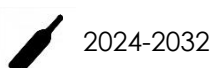
10% Bourboulenc

### YIELD:

31 hl/ha

### SOILS CHARACTERISTICS:

Sandy soil with round polished stones, located on the lieu-dit "Les Garrigues"



10-12°C