

# le Clos du Caillou

## LES SAFRES 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 in the cellar.

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

Vinification of 20% of the wine in barrels of 1 wine and 80% in barrels of 5 to 7 wines.

Harvests started on September 13<sup>th</sup> for the White Grenache and Roussanne, and on 28<sup>th</sup> September for the Clairette.

**AGEING:** In oak barrels for 4 months.

### WINEMAKER TASTING NOTE:

This wine shows a bright acacia honey color with bright reflections.

On the nose, we find white flowers aromas, associated with tropical fruits, roasted pear and fresh vanilla hints.

It is a structured white wine, showing superb balance and vibrant freshness!

We can drink it on the youth to enjoy of its freshness and minerality, or age it for a while to obtain evolving aromas, volume and a full-bodied wine.

Ageing potential of more than 15 years.

### FOOD AND WINE PAIRING:

Bresse Poultry with truffles

Turbot with spiced mussel and clam broth

Goat cheeses, olive oil



**YEAR OF CREATION :**  
2004 Vintage

**VINES YEARS AVERAGE :**  
40 years old

**BLEND :**  
40% White Grenache  
30% Roussanne  
30% Clairette

**YIELD:**  
25 hl/ha

**SOILS CHARACTERISTICS:**  
Sandy and Safres soil on the name place "Les Bédines" conferring to the wine finesse and elegance.



2025-2040



8-12°C