

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 then in the cellar.

De-stemming (100%) and co-fermentation in wooden vats with wild yeasts. Pump-over and delestages are made during all the grape maceration (38 days).

The harvest begins on September 24th.

AGEING : In old foudres (30 years old) during 14 months.

WINEMAKER TASTING NOTES :

This wine has a ruby red color, with brilliant reflections.

The nose, gourmet and spicy, reveals aromas of ripe strawberries and liquorice stick.

The palate is generous and elegant. Delicate woody notes mingle with aromas of blackcurrant, cherries and cinnamon.

The aromatic and taste persistence promises great aging potential.

A sunny Châteauneuf-du-Pape's wine, whose finesse and freshness guide us throughout the tasting.

FOOD AND WINE PAIRINGS :

Snail fricassee with walnuts and bacon

Lamb tagine with prunes and spices

Beef cheek stew with crunchy vegetables

Profiteroles, light whipped cream and dark chocolate coulis from Ecuador



CREATION OF THIS CUVÉE :
2004 Vintage

VINES YEARS AVERAGE :
65 years old

BLEND :
90 % Grenache
10 % Mourvèdre

YIELD :
25 hl/ha

SOILS CHARACTERISTICS :
Sandy and safres (compacted sand) soils, on the lieu-dit « Les Bédines », giving finesse and softness to the wine.

2023: [92 - 94]

« This medium to full-bodied red has a pure, layered, seamless mouthfeel and terrific tannins » - Jeb Dunnuck



2025-2041



16-17°C

LE CLOS DU CAILLOU - 1600 Chemin Saint Dominique - 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : bonjour@closducaillou.com - www.closducaillou.com

JEB DUNNUCK