

le Clos du Caillou

LES SAFRES CHÂTEAUNEUF-DU-PAPE

2024 

2024 VINTAGE : A demanding but promising vintage

The 2024 vintage was first marked by a rainy winter, which allowed our vines to build up a satisfactory water reserve.

The succession of rain, not very intense but regular in the spring, required considerable efforts in the vineyard to combat diseases. The summer, with moderate heat, allowed our vines not to suffer from drought or heatwave, and to promote a slow maturation of our grapes.

The harvest was ultimately long and complex, punctuated by rains that led us to choose to wait sometimes several days in order to promote the optimal maturity of the raisins.

The 2024 vintage, with more confidential volumes, reveals wines that are both balanced and concentrated, with silky tannins and controlled degrees. Complexity, finesse, freshness and liveliness are the key words of this vintage, reminiscent of the style and aging potential of the 90s.

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 13th for the White Grenache and Roussanne, and on 28th September for the Clairette.

AGEING: In oak barrels for 4 months.

WINEMAKER TASTING NOTE:

This wine has a light yellow color with golden highlights.

The nose reveals aromas of quince, toasted almonds, anise, and white flowers.

The palate reveals an elegant, rich, and structured wine. The aromatic palette is complex, revealing aromas of Madagascar vanilla, frangipane, and roasted Williams pear.

Luscious and energetic, Les Safres Blanc has excellent length, giving it excellent aging potential.

FOOD AND WINE PAIRING:

Frog's Legs with Parsley Sauce

Artichoke Caviar with Truffle

Ray wing with brown butter

Polpette from Puglia, Mashed Potatoes with Comté Cheese

Pear Almond Tart



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.



2025-2041



8-12°C