

Le Clos du Caillo

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE

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 then in cellar.

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

Vinification in stainless steel tanks.

Harvests started on August 21th for Viognier, on August 28th for Grenache white, on September 6th for Clairette and on September 19th for Bourboulenc.

AGEING: 4 months in stainless steel tanks

WINEMAKER TASTING NOTES:

This wine has a clear, bright color with limpid highlights.

On the nose, notes of citrus, Granny Smith apples, and white flowers are evident.

The palate is both round and fresh. It reveals delicious aromas of lemon, grapefruit, and white peach, combined with hints of lime blossom and iodine. The finish is mouthwatering and persistent.

This elegant white wine can be enjoyed as an aperitif or throughout a meal.

FOOD AND WINE PAIRING:

Oysters with watercress

Cervelle de Canuts

Sea bream in a salt crust

Fresh goat cheese with chives

Melon salad with mint

Strawberry soup with basil



YEAR OF CREATION:
1978 Vintage

VINES YEARS AVERAGE:
45 years old

BLEND:
50% White Grenache
20% White Clairette
15% Viognier
15% Bourboulenc

YIELD:
31 hl/ha

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



10-12°C