

Le Clos du Caillo

LA **RÉSERVE**
CÔTES-DU-RHÔNE

2021



2021 VINTAGE: A true winemaker vintage, very demanding and promising with moderate alcoholic content.

It is an atypical vintage marked by climatic events that asked for many adaptations. The winter was soft then the spring started with a frost episode during the night of 7th to 8th April, which destroyed the young bud, thus slowed down the vine vegetative cycle. The season remained cold then gave way to the summer, with several heat events and some precipitations, especially a big rainfall in early august, which helped to spare the vineyard from water stress. Finally, spring frost coupled with cool summer nights caused a heterogeneous yield across the vineyard even though the sanitary conditions remained satisfying.

However, during the autumn, harvests had been slowed down by some stormy episodes that led us to adjust our practices and make crucial decisions to deal with a very demanding vintage.

The results are fresh wines, that could be enjoyed in their youth, reminding the 90's wines, and showing a good ageing potential.

The low pH whites show nice freshness and an excellent balance.

The nose is marked by white flowers while the mouth is straight and aromatic.

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 in stainless steel tanks and in demi-muids.

Harvests started on September 23th.

AGEING: In stainless steel tanks (60%) and demi-muids and barrels (40%) for 4 months.

WINEMAKER TASTING NOTES:

Clear and bright color with golden reflections.

The nose reveals buttered bread notes, white flowers, peach and cedrat aromas.

The mouth is full and elegant with jasmine flowers notes, quince and delicate notes of vanilla. It is a very complex wine.

The finish is very long, well balanced and complex. This wine will age for more than 10 years.

FOOD AND WINE PAIRING:

Lobster with salted butter

Scallops raviolis, creamy bisque

Truffle risotto and asparagus

Guinea fowl, creamy sauce and morels

YEAR OF CREATION:

2012 Vintage

VINES YEARS AVERAGE:

50 years old

BLEND:

Mainly Clairette

YIELD:

27 hl/ha

SOILS CHARACTERISTICS:

Sandy soils composed with round polished stones located inside "Le Clos".