

le Caillo

LE **CAILLOU**
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 then in the cellar.
Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.
Start of the harvests on 13th September for Grenache and Cinsault.
Vinification in stainless steel tanks.

AGEING: 4 months in stainless steel tanks.

WINEMAKER TASTING NOTES:

Clear intense powder pinky color.
Delicate and tangy nose, we find citrus notes, flowers and English candy aromas.
The texture on the palate is unctuous with rose notes, lychee and fresh pink grapefruit associated with grenade aromas.
This is a lively wine, fresh, brilliant, showing a beautiful structure, combining richness of the Grenache and freshness of the Cinsault.
A fresh and complex Rosé!

FOOD AND WINE PAIRING:

Cherry tomatoes Tarte Tatin
Grilled cuttlefishes
Sushis of sea bass and avocado

VINES YEARS AVERAGE:
25 years old

BLEND:
85% Grenache
15% Cinsault

YIELD:
36 hl/ha

SOILS CHARACTERISTICS:
Sandy and Safres soils.

