

# Le Clos du Caillo

## LE BOUQUET DES GARRIGUES CÔTES DU RHÔNE

# 2016



2016 VINTAGE : An excellent cellaring potential.

*The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.*

Following by soft winter and cool spring, summer was hot and dry. However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols. Harvest started on August 31<sup>st</sup> with the white grapes and on September 7<sup>th</sup> with red grapes, for 3 weeks. Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice. Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.

### VINIFICATION :

Harvest started on September 8<sup>th</sup> for the Syrah, on September 10<sup>th</sup> for the Grenache. Hand picking with sorting in the vineyard and then in cellar. 90% of De-stemming (10% in whole clusters) and vinification separately in concrete tanks with wild yeasts. Pump-over, punch-down and delestages are made during all the grape maceration (28 to 35 days).

**AGEING :** In foudres for 14 months.

**BOTTLING DATE :** On April 27th 2018.

### WINEMAKER TASTING NOTES :

This wine presents an attractive red garance color to the poppy reflections. The nose is elegant on aromas of soft spices, star anise, Sichuan pepper accompanied by cherry liqueur and floral notes. On the palate, the wine is elegant, greedy, with round tannins. On the nose, we smell notes of black fruits of the forest, blackcurrant, the whole supported by notes of soft spices. This wine is very round and charming. This wine is ready to be drink, and can be aged for several years.

### FOOD AND WINE PAIRING :

Ginger Thai chicken with fried vegetables - Leg of lamb cooked on grill with Ratatouille of fresh vegetables - Aubrac rib steak with mashed sweet potatoes - Ceps stove with garlic and parsley.



### YEAR OF CREATION :

1978 Vintage

### VINES YEARS AVERAGE :

50 years old

### BLEND :

85% Grenache  
10% Syrah  
5% Carignan and Mourvèdre

### YIELD :

35hl/ha

### SOILS CHARACTERISTICS :

Sandy soils composed with round polished stones and clay underground, on the name place « Les Garrigues » and « Le Coudoulet ».



2018-2024



16-17°C

**JEB DUNNUCK**

91/100

« Man, for a Côtes du Rhône, this beauty has serious richness. Buy it. »

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(90-92)/100

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15.5 Points