

le Clos du Caillou

LE BOUQUET DES GARRIGUES 2022 CÔTES-DU-RHÔNE



2022 VINTAGE : A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness. We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

VINIFICATION :

Manual harvest with sorting in the vineyard then in the cellar.

80% destemming, then fermentation in concrete vats by indigenous yeasts. Pump over, manual punch-down and delestages are carried out throughout the maceration of the grapes (27 days).

20% carbonic maceration, winemaking in whole clusters under carbonic gas for 14 days.

Harvest started on September 6th for our Syrah, on September 12th for the Grenache, on September 27th for the Carignan and the Counoise, then on October 2th for the Mourvèdre.

AGEING : 60% in concrete tanks and 40% in foudres, for 24 months.

WINEMAKER TASTING NOTES :

This wine shows a beautiful ruby color.

The nose presents notes of black fruits (blackberry, blueberry, cherry), mixed with a hint of spices and black tea.

The mouth, juicy and elegant, reveals aromas of black fruits, cinnamon and white pepper. Subtle notes of scrubland complete the tasting.

The aromatic persistence promises significant ageing potential for this historic cuvée from the estate.

FOOD AND WINE PAIRING :

Salad of candied gizzards, smoked duck breast and grapes

Risotto with red pepper and chorizo chips

Calf's liver with raspberries

Saint Marcellin roasted in the oven



YEAR OF CREATION :

1971 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

70 % Grenache

15 % Syrah

15 % Mourvèdre - Carignan- Counoise

YIELD :

32 hl/ha

SOILS CHARACTERISTICS :

Clay soil with round pebbles located on the lieux-dits «Le Coudoulet» and «Les Garrigues», located on the border of Châteauneuf-du-Pape appellation.

91 / 100

« An exceptional Côtes-du-Rhône ! »

Robert Parker

Robert Parker
WINE ADVOCATE



2024-2034



16-17°C