

Le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

2018 

2018 VINTAGE : A rare and unique vintage !

The vintage 2018 will be remembered by the winemakers of Chateauneuf-du-Pape for years. After an abundant budding, the vintage seemed to be generous. But it was underestimating on the vagaring of Spring, which turned out to be extremely rainy, with more than 300 mm of precipitation in April and May. Without any help of the Mistral, the atmosphere was hot and wet, offering perfect conditions for Mildew development. "Never seen such a Spring" told us our Elders. This season required an investment of every moment for our team, especially for our vineyard, grown organically. Luckily, the summer was hot and dry, providing favorable conditions for producing and harvest grapes of excellent quality at full maturity. Marked by low yields (17 to 20 hl/ha), our 2018 wines have a beautiful elegance, delicate tannins and an outstanding balance. A seductive vintage, under low allocation.

VINIFICATION :

Harvest started on October 3rd.

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 tank.

AGEING : In news demi-muids (60%) and in news barrels (40%) for 4 months.

BOTTLING DATE : On January 16th 2019.

WINEMAKER TASTING NOTES :

This wine has a beautiful Naples yellow color with Nanking reflections. The nose has aromas of complex fruits of quince, candied peach, banana liquor, marked by notes of elderberry flowers. The mouth has a beautiful suavity with aromas of liquorice and blood orange jam. A gourmet wine made for cellaring.

FOOD AND WINE PAIRING :

Monkfish with citruses - Lobster risotto.



YEAR OF CREATION :
2012 Vintage

VINES YEARS AVERAGE :
50 years old

BLEND :
85% Clairette
15% Grenache blanc

YIELD :
35hl/ha

SOILS CHARACTERISTICS :
Sandy soils composed with round polished stones located inside Le Clos.



2019-2025



10-12°C