

Le Clos du Caillo

LA RÉSERVE CÔTES DU RHÔNE

2015  

2015 VINTAGE : An exceptional vintage.

The 2015 vintage benefited of optimal weather conditions and promises an exceptional vintage, with an excellent ageing potential.

The wines are generous, with a wonderful structure, characterized by beautiful colors and excellent maturities.

This year was characterized by a mild winter, a warm spring with normal rainfall, following by a hot and dry summer with some heat picks exceeded several times 37°C.

The mid-September storm allowed the vines to avoid a too much extended hydric stress and to mature the grapes to the perfect state. These favorable weather conditions allowed us to harvest very healthy grapes.

White wines present a perfume of white and yellow flowers (acacia and linden tree), on generous mouths, fruity, refreshing with beautiful tensions.

2015 red wines present strong personalities, with excellent balance and beautiful concentration. We will find beautifully dark and deep colors on this vintage. Mouths are rich, very well-balanced, fruity, presented silky tannins, on beautiful length on the palate. These wines are well calibrated to age for many years.

This exceptional vintage may also be tasted in its youth but has the potential, for sure, to be kept in the cellar for many years, as well as the 1990, 1998, 2010 vintages.

VINIFICATION :

Harvest started on September 29th.

Hand picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night (10°C). Vinification for 60% in new demi-muids, 25% in stainless steel tank and 15% in barrels of 6 wines. .

ÉLEVAGE : In demi-muids and in barrels for 3 months.

DATE DE MISE EN BOUTEILLE : On January 21st 2016.

DÉGUSTATION :

This wine presents an attractive yellow color to the dandelions reflections. The nose is powerful with a lot of elegance. It presents crystallized aromas of pineapple, dry apricots and orange marmalade on toasted aromas finish. The mouth is smooth, elegant, on aromas of salted butter, pears crystallized compote, associated to slightly vanilla and licorice notes.

ACCORDS :

Sea bream baked in crust salt - Green asparaguses with morels - Beaufort of high mountain pasture.



YEAR OF CREATION :

2012 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

100% Clairette

YIELD :

30hl/ha

SOILS CHARACTERISTICS :

Sandy soils composed with round polished stones and clay underground, on the lieu-dit « Les Garrigues ».



2016-2022



10-12°C