



LE CAILLOU

CÔTES-DU-RHÔNE

Produced under conversion to Organic Farming (last year)

2017

2017 VINTAGE : An exceptionally premature and confidential harvest

2017 Vintage engendered climatic records which caused a particularly premature harvest with the beginning of the harvest on August 18th, with our white grapes. It's also one of the smallest harvests of these last forty years, with average yields, around 17 hl/ha. This is mainly due to important "Coulure" phenomena and significant hydric deficit.

Despite these extreme conditions, our old vines did not suffer too much permitting to produce wines with a very good balance, beautiful fruit, freshness and silky tannins.

Whites have superb freshness, with beautiful elegance and great complexity.

All along their experience of Winemakers, Sylvie Vacheron and Bruno Gaspard have tasted, compared, analysed a lot of different wines with their winemaker friends, with whom they decided to collaborate.

The cuvée Le Caillou Côtes-du-Rhône white 2017 is the result, for the first year, from these exchanges and give birth today to high qualitative wines, still in the research of Cuvées with the typicality of our terroirs.



VINIFICATION :

Hand-picking with sorting in the vineyard and then in cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Vinification in stainless steel tank.

BOTTLING DATE : On January 23rd 2018.

WINEMAKER TASTING NOTES :

This wine presents an attractive yellow/golden color on the nuances of yellow canary. The nose is magnificent revealing aromas of jasmine and elder associated to the licorice stick and to the honeysuckle. The mouth is attractive, presenting some notes of crystallized apricots associated with the elderberry pie, the whole mixed with citrus peel and grapefruit. The finale is supported by a certain freshness which allows this wine to age for several years.

FOOD AND WINE PAIRING :

Creamy lukewarm oysters with "oignons doux des Cévennes" - Moules marinières.

VINES YEARS AVERAGE :

40-50 years old

BLEND :

45% Grenache blanc
20% Clairette rose
20% Bourboulenc
15% Viognier

YIELD :

26hl/ha

SOILS CHARACTERISTICS :

Sandy soils.



2018-2021



9-11°C

PHOTO

JEB DUNNUCK, 90/100
«It's going to shine on the dinner table»