

# le Caillou

## LE CAILLOU CÔTES-DU-RHÔNE

# 2017

Produced under conversion to Organic Farming (Last year)

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 18<sup>th</sup> 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 cuvee Le Caillou Côtes-du-Rhône red 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.

De-stemming and vinification in cement and stainless steel tanks with wild yeasts.

Pump-over and delestages are made during all the grapes maceration .

**AGEING :** In concrete tanks for 2 months.

**BOTTLING DATE :** On January 26<sup>th</sup> 2018.

### WINEMAKER TASTING NOTES :

This wine presents an attractive glittering red colour to the Andrinople red tint. On the nose, it has some aromas of black fruits and cacao beans notes mixed with to the Zan in the violet and to the Ente plums. The mouth is smooth, with supple tannins on aromas of black fruits and licorice cream.

### FOOD AND WINES PAIRING :

Grilled pork ribs - Rabbit terrine - Tian of eggplant - Charcuterie plate.

### VINES YEARS AVERAGE :

More than 60 years old

### BLEND:

70% Grenache  
20% Syrah  
7% Mourvèdre  
3% Carignan

### YIELD :

25hl/ha

### SOILS CHARACTERISTICS :

Sandy soils.

  
eRobertParker.com 90/100

**JEB DUNNUCK** 88/100  
« Charming, delicious red»

