

Le Clos du Caillou

LES SAFRES CHÂTEAUNEUF-DU-PAPE

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.



VINIFICATION :

Harvest started on August 21st.

Hand-picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night (10°C). Vinification of 20% of the wine in new barrels and 80% in barrels of 5 to 7 wines.

AGEING : In wooden barrels for 4 months.

BOTTLING DATE : On February 21st 2018.

WINEMAKER TASTING :

This wine presents an attractive deep colour on greenish yellow shades to the chrome reflection.

In the nose, we can distinguish some notes of lime tree liquor associated with the Zan liquor. The mouth is smooth on notes of bergamot and of candy slightly mentholated associated to the aromas of acacia flowers and lavender bud.

FOOD AND WINES PAIRING :

Veal with morels - Cod fish cooked with black truffle - Goat cheese with Provençal herbs.

YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

40 years old

BLEND :

40% Grenache blanc

30% Roussanne

30% Clairette

YIELD :

26 hl/ha

SOILS CHARACTERISTICS :

Sandy and safres soil on the name place "Les Bédines" and "Pignan" conferring to the wine fineness and elegance.

JEB DUNNUCK

94/100

« One of the top whites in the vintage is the Châteauneuf-du-Pape Les Safres blanc. »

Robert Parker.com

94/100

"It offers all you could want in a white Châteauneuf-du-Pape"

Jancis Robinson.com

16.5 Points



2018-2032



8-12°C