

# Le Clos du Caillou

## LES SAFRES CHÂTEAUNEUF-DU-PAPE

# 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 September 5th.

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 barrels of 1 wine and 80% in barrels of 5 to 7 wines.

**AGEING :** In wooden barrels for 4 months.

**BOTTLING DATE :** On January 16<sup>th</sup> 2019.

### WINEMAKER TASTING :

This wine has a beautiful Ivory colour with Menton lemon reflections. The nose is balanced with floral notes of lime blossom, fresh bergamot, accompanied by aromas of verbena-mint and verbena-lemon. The mouth is superb, rich, complex, dominated by aromas of pineapple jam, candied lemon and Corsica clementine sabayon. Beautiful minerality and beautiful length. A Great Wine.

### FOOD AND WINES PAIRING :

Petit Nice bouillabaisse - Turbot fillet fried in salt crusted - Dorado fillets cooked with gingerbread - Sweetbreads with leeks fondue.



### YEAR OF CREATION :

2004 Vintage

### VINES YEARS AVERAGE :

40 years old

### BLEND :

40% Grenache blanc  
30% Roussanne  
30% Clairette

### YIELD :

35 hl/ha

### SOILS CHARACTERISTICS :

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



2019-2033



8-12°C