

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 19 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 September 14th.

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

De-stemming (100%) and vinification in concrete tanks with wild yeasts.

Pump-over and delestages are made during all the grape maceration (31 days).

AGEING : In foudres (75%) and in demi-muids (25%) for 14 months.

BOTTLING DATE : On February 13rd 2019.

WINEMAKER TASTING NOTES :

This wine has a beautiful Andrinople red color with Carmine reflections. Beautiful nose dominated by the red wilds fruits combined with spicy notes of badiana, cardamom and Indian curry. The mouth is all finesse and elegance on very silky tannins. There are nice aromas of liquorice and black plum cream. Beautiful finesse and beautiful elegance remember us wines from Burgundy.

FOOD AND WINE PAIRING :

Bresse capon - Pressed duck - Fried cebs from Mont-Ventoux.



YEAR OF CREATION :
2004 Vintage

VINES YEARS AVERAGE :
50 to 70 years old

BLEND :
70% Grenache
15% Mourvèdre
15% Syrah

YIELD :
19hl/ha

SOILS CHARACTERISTICS :
Sandy and safres soils (compact sand) located on the name place "Les Bédines", giving to the wine suppleness and fineness.


eRobertParker.com (93-95)/100
« Ripe, supple and long, it should be a winner »

JEB DUNNUCK (91-93)/100



2019-2037



16-17°c