

# le Clos du Caillou

## LA RÉSERVE - Côtes du Rhône



### White 2014

#### Vintage 2014

This vintage 2014, is on the continuity of the vintage 2013, offering a beautiful wines on freshnesses.

This vintage began with mild rainy winter, what allowed the hydric reserves to be reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were thus combined to let aspire to premature harvests, with a potential of production higher to a normal harvest.

Because of a summer punctuated with rains, fresh nights and a period of sunshine lower than the averages of the season, in a few weeks the vintage lost of its precocity to become one of the latest. The rains occurred at the end of harvests, requires some degree of vigilance on the sorting, reducing the yields.

This vintage 2014, is thus characterized by fruity wines, well-balanced, less alcoholic than the average ( 1%vol less), ample and round mouths with fine and well incorporated tannins. Whites wines are on beautiful acidities, offering wine on tensions. 2014 leads to predict a good potential of ageing for those who will have the patience to keep (age) them enough time.

On 2014 " When the grenache pinote! "

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Year of creation:	2012
Vines years average:	1965- 1997
Grapes varieties:	65% Clairette, 20% Grenache blanc, 15% Viognier
Soil characteristic:	Sandy soil with rolled pebbles and clay underground.
Yield:	30 hl/ha

Harvest	Hand picking with sorting in the vineyard. Grapes are then transporting in boxes of 300 kgs, protected by carbonic snow.
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Harvest begun on September 10th and 19th for viognier and white grenache, and on September 26 th 2014 for clairette.

Vinification:	Pneumatic pressing with full grapes during 4 hours for a smoothly extraction. Cold settling during one night (10°C). Vinification in new demi-muids for the clairette, in barrels for the viognier and in stainless steel tank for the grenache blanc.
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Bottling date:	On January 20th 2015
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Tasting:	This wine presents an attractive pale gold color dress to the green reflections. The nose is elegant on aromas of pink grapefruit, accompanied with butter mark. The mouth is smooth, elegant and very delicate. We find aromas of whites pulpit fruits, licorice and of violet Zan.
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Foods:	<i>Saint-Jaques Trufflscarpaccio - bouillabaisse</i>
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Storage:	2015-2020
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