

le Clos du Caillou

LE TRADITION CHÂTEAUNEUF-DU-PAPE

2021

VINTAGE 2021 : A vintage of winemakers, demanding and promising, with moderate degrees of alcohol.

It is an atypical vintage, marked by climatic events that required many adjustments. Following a very mild winter, spring began with an episode of frost in the night of April 7 to 8 taking the young buds and slowing down the vegetative cycle of the vine. The season remained cool and then gave way to a summer marked by heat episodes as well as some precipitation including a nice rain in early August, which spared the vineyard from water stress. Finally, cool summer nights coupled with spring frost created a heterogeneous yield between plots but whose health status remained intact. In the autumn, however, the harvest was slowed down by major stormy episodes that led us to change our practices and make decisive choices to meet the requirements of a very trying vintage.

The result is fresh and appreciable young wines that make 2021 a vintage reminiscent of those of the 1990s, and with good aging potential.

VINIFICATION :

Manual harvest with sorting at the vine then in the cellar. 100% de-stemming, then fermentation in concrete vats by indigenous yeasts. Manual pigging and shedding are carried out throughout the maceration of the grapes.

AGEING: In foudres and demi muids for 14 months.

WINEMAKER TASTING NOTE :

The colour is intense burgundy red with velvet reflections.

On the nose, there are aromas of wild raspberries, cherries and sweet spices. The nose is fine and delicate.

The mouth is very elegant, typical of this fresh vintage, with a juicy and fleshy texture that brings a lot of delicacy. Aromas of violet and pepper emerge. The finish is delicate, ending on menthol notes.

Tradition is clearly an elegant and silky Châteauneuf-du-Pape that can be appreciated on the youth of the fruit.

FOOD AND WINE PAIRING

Beef Tenderloin Crust

Stuffed pigeon with foie gras, creamy polenta

Saint-Marcellin

Bitter chocolate fondant, wild strawberries



CREATING THE TANK:

2011 vintage

AVERAGE AGE OF VINES:

40 years

ASSEMBLY:

60% Grenache

40% Syrah

PERFORMANCE:

25 hl/ha

SOIL CHARACTERISTICS:

Soils composed of sand and saffron (compacted sands).



2021-2037



16-17°C

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JEB DUNNUCK

« Another elegant and charming wine »

PRESSE