

# Le Clos du Caillou

## LE TRADITION CHÂTEAUNEUF-DU-PAPE

## 2022

**2022 VINTAGE:** A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness.

We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

### VINIFICATION:

Manual harvest with sorting at the vine then in the cellar.

100% destemming, then fermentation in concrete vats by indigenous yeasts.

Pump-over and punching-down are made during all the grape maceration.

**AGEING:** In foudres and in concrete tanks for 14 months.

### WINEMAKER TASTING NOTES:

The color is intense ruby red with bright reflections.

On the nose, there are aromas of ample red and black fruit as well as complex leather, peppery herbs, and dried flower aromas and flavors.

The mouth is very elegant, with a juicy and supple texture showing aromas of plums and black cherry. 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:

Ribs

Pork belly from Ventoux with mushrooms

Lamb tajine with apricots and spices

Truffled filet mignon with truffles

Camembert from Normandie



2024-2040



16-17°C



### YEAR OF CREATION:

2011 vintage

### AVERAGE AGE OF VINES:

40 years

### BLEND:

70% Grenache

30% Syrah

### YIELD:

25 hl/ha

### SOIL CHARACTERISTICS:

Soils composed of Sand and Safres  
(compacted sand)

### JEB DUNNUCK

« It's medium to full-bodied, has a supple, elegant mouthfeel, ripe tannins, and outstanding length. »  
90-92/100