

Le Clos du Caillou

LE BOUQUET DES GARRIGUES 2021 CÔTES-DU-RHÔNE



VINTAGE 2021: A winemaker's vintage, demanding and promising, with moderate alcohol levels.

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 ageing potential.

VINIFICATION :

Manual harvest with sorting in the vineyard then in the cellar.

80% destemming, then fermentation in concrete vats by indigenous yeasts. Pump over, manual punch-down and delestages are carried out throughout the maceration of the grapes (27 days).

20% carbonic maceration, winemaking in whole clusters under carbonic gaz for 14 days.

Harvest started on September 7th for our Syrah, on September 19th for the Carignan and Counoise, then on 24th September for the Grenache and the Mourvèdre.

AGEING: 60% in concrete tanks and 40% in foudres, for 24 months.

WINEMAKER TASTING NOTES:

This Bouquet des Garrigues Red, the iconic wine of Clos du Caillou, shows a beautiful red garnet color, with bright and clear reflections.

On the nose, we find very opened and expressive aromas, showing red fruit notes, cherry and raspberry with peony notes.

In the mouth, this wine shows delicious texture, supple and delicate tannins, with strawberry, raspberry and redcurrant notes paired with eucalyptus aromas, giving a very fresh and intense wine.

We find also white pepper and spicy notes, ending on delicate oaky notes giving roundness and a beautiful long finish.

This new vintage of Bouquet des Garrigues results in a brilliant wine, ready to drink now that will also age for a few years in your cellar.

FOOD AND WINE PAIRING:

Sheepmilk fresh cheese, shiitakes and white cabbage salad with fresh ginger.

Hake Tajine, grilled vegetables with soft spices and bulgur.

Chicken supreme, sweet potatoes and roasted eggplants.

Cherries clafoutis and mint whipped cream.



YEAR OF CREATION:

1978 Vintage

VINES YEARS AVERAGE:

50 years old

BLEND:

70 % Grenache - 15 % Syrah
5 % Mourvèdre - 5 % Carignan
5% Counoise

YIELD: 32 hl/ha

SOILS CHARACTERISTICS:

Clay soil with round pebbles located on the lieux-dits « Le Coudoulet » and « Les Garrigues », located on the border of Châteauneuf-du-Pape appellation.

JEB DUNNUCK (88-90) / 100

« It's a rock-solid Côtes-du-Rhône. »

ROBERT PARKER (87-89) / 100
eRobertParker.com

“Crisp and silky, with a mouthwatering finish. »



2023-2033



16-17°C

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