le Clos du Killou

LES **SAFRES**

CHÂTEAUNEUF-DU-PAPE

2021



VINTAGE 2021: A elegant 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

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.



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

100% destemming, then co-fermentation in concrete vats by indigenous yeasts. Reassembly and sorting out are carried out throughout the maceration of the grapes (40 days) in oak truncated vats.

Harvest begins on 24 September.

AGEING: In oak barrels for 16 months.

WINEMAKER TASTING NOTES:

This wine has a ruby red color, with burlat reflections.

The nose is intense and delicate, with aromas of black fruit, cocoa bean and juicy cherries.

The mouth is ample and elegant, with a great finesse where we discover notes of blackcurrant, thyme and liquorice.

The finish is round, persistent, leaving a pleasant sensation of freshness. The 2021 Safres clearly bears a Burgundian identity.

FOOD AND WINE PAIRINGS:

Tournedos Rossini, pan-fried foie gras Quail stuffed with ceps and pine nuts Mature Prime Rib



SAFRES

le Clos du CXillon

1999 vintage

AVERAGE AGE OF VINES:

70 years

BLEND:

90% Grenache 10% Mourvèdre

YIELD:

18 hl/ha

SOIL CHARACTERISTICS:

Sandy soils, composed of pebbles rolled on the surface, on the site called «Les Cassanets».

JEB DUNNUCK

90-92) /100

« Another wine with a Burgundy style »





16-17°c