

le Clos du Caillou

LE CAILLOU CÔTES DU RHÔNE

2016



2016 VINTAGE : An excellent cellaring potential.

The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.

Following by soft winter and cool spring, summer was hot and dry.

However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols.

Harvest started on August 31st with the white grapes and on September 7th with red grapes, for 3 weeks.

Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice.

Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.



VINIFICATION :

Harvest started on September 2nd for Grenache blanc, on September 16th for Bourboulenc and on September 19th for Clairette blanc.

Hand picking with sorting in the vineyard and then in cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C. Vinification in stainless steel tank.

BOTTLING DATE : On January 19th 2017.

WINEMAKER TASTING NOTES :

This wine presents a white gold color on Mimosa yellow reflections.

The mouth is fresh on beautiful vigour where we found some notes of bergamote, vine peaches and wild pear.

The nose is on aromas of almond flowers.

FOOD AND WINE PAIRING :

Clams spaghetti - Dry goat from Vedène.

YEAR OF CREATION :

2006 Vintage

VINES YEARS AVERAGE :

40-50 years old

BLEND :

40% Grenache blanc

30% Clairette rose

30% Bourboulenc

YIELD :

40hl/ha

SOILS CHARACTERISTICS :

Sandy soil with round polished stones and clay underground, on the name place « Les Garrigues ».



2017-2020



9-11°C