

Le Clos du Caillou

LA RESERVE CHATEAUNEUF DU PAPE

2014



VINTAGE 2014 :

2014 vintage, is on the continuity of 2013 vintage, offering beautiful wines with freshness.

This vintage started with mild rainy winter, allowing the hydric reserves have been reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were combined to decide to move forward the harvests.

Because of a summer punctuated with rains, fresh nights and less sun than the averages of the season, 2014 vintage losts of its precocity to become one of the latest vintages. Some rains occurred at the end of the harvests, requiring more vigilance on the sorting.

2014 vintage, is characterized by fruity wines, a good balance, less alcohol than the average (1%vol less), ample and round mouths with fine and well incorporated tannins. White wines have beautiful acidities, offering wines on tensions. 2014 leads us to predict a good potential of ageing for those who will have the patience to keep them enough time.

On 2014: " When the Grenache pinote! "



VINIFICATION :

Harvest started on September 4th.

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

De-stemming and co-fermentation in wooden tank with wild yeasts.

Punch-down and delestages are made during all the grape maceration (28 days).

AGEING : In demi-muids (600L) for 18 months.

BOTTLING DATE : On March 1st 2016.

WINEMAKER TASTING NOTES :

This wine presents a very beautiful bright color of cardinal red tints.

The nose is very complex on pear and cinnamon aromas.

The mouth is very delicate with a lot of sharpness and glistening tannins. We can smell aromas of red berries accompanied with liqueur of licorice perfume. Very beautiful aromatic persistence.

FOOD AND WINE PAIRING :

"Filet mignon" of the Noir de Bigorre pig - Hare skewer à la Royale - Woodcock toast.

YEAR OF CREATION :

In 1998

(Produced only on the best vintages.)

VINES YEARS AVERAGE :

60 years old

BLEND :

60% Grenache

40% Mourvèdre

YIELD :

29hl/ha

SOILS CHARACTERISTICS :

Sandy soil located on the lieu-dit " La Guigasse" and "Pignan" giving to the wine fineness and freshness.



2016-2030



16-17°C

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(93-96)/100

vinous

(93-95)/100