

# le Clos du Caillou

## LA RÉSERVE - Côtes du Rhône



### White 2012

#### Vintage 2012

##### Balance and freshness.

The winter was extremely cold, causing the loss of numerous old grenache vines (stocks). It was followed by a fresh and raining spring during the flowering causing the shatter on the grenache. The summer was dry and hot with an heat wave episode mid August. The rains at the end of August and at end of September, allowed to the vegetation to not undergo the negative consequences of a too much extended hydric stress and to perfect the maturity of the late grapes.

In terms of sunstroke and pluviometry, we are close to the 2010 vintage and concerning the high temperatures, we are close to the 2011.

2012 is a fresh vintage with fine tannins, on beautiful balances and with an attractive fruit. The level of alcohol is moderated, compare to 2011.

Our wines are certificated Organique Wine (AB) since the vintage 2010 (organic vines) and Biologique Wine since 2012 (organic vinification).

Created for the first time in 2012, this wine is blend with **60% of Clairette, 30% of white Genache and 10% of Viognier**. the vines are planted on sandy soil with rond stone with a yield of 25hl/ha.

#### Winemaking:

The manual harvest started on august 28th, 2012 for the white grenache to finish on september 8th with clairette.

After a pneumatic pressing, the jus follows a cold settling during one night. After racking, the fermentation took place in demi-muids (600L) for clairette, in barrel for the viognier and in stainless tank for the white grenache. The bottling took place on January 11th, 2013 with a production of 3 000 bottles.

#### Tasting:

*This wine presents an attractive light yellow dress, with white gold reflections. We find an intense nose with elder tree aromas and white lilac flowers. The mouth is excessively ample and round, on suave and pleasant touches of vine peach jams aromas and wild pears with apricot notes. An attractive complex wine with a long ageing.*

