

le Clos du Caillou

LES SAFRES - Châteauneuf-du-Pape



White 2013

Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintage of these last 30 years, reminding us the maturities of the 1980's years. This vintage is characterized by low yields and by atypical balances where the fruit wins on the power.

Indeed, the spring 2013 is part of the coldest and wettest springs of these last years resulting in the delay of the vegetative, up to a couple of weeks. The blooming was disturbed by strong temperature variations and results in an important flower abortion on Grenache. The meteorological conditions of the 2013 summer were good but insufficient to catch up the time lost in spring.

The alcoholic and malolactic fermentations quickly ended giving good balance to the wine with beautiful acidities, with moderate alcoholic degrees and with a grenache on the fruit. White wines present a beautiful aromatic and gustative freshnesses with a good potentiel of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees. **Our wines are certificated Organique Wine (AB) since the vintage 2010 (organic vines) and Biologique Wine since 2012 (organic vinification).**



Year of creation:	2004
Vines years average:	1968-1983
Grapes varieties:	40% Roussanne, 30% Grenache blanc, 30% Clairette rose.
Soil characteristic:	Sandy and safres soil on the name place "Bédine" and "Pignan" conferring to the wine fineness and elegance.
Yield:	30 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow. Harvest begun on September 19 th for Roussannes, on September 24th for Grenache blanc and on September 27th for Clairettes.
Vinification:	Pneumatic pressing with full grapes during 4 hours for a smoothly extraction. Cold settling during one night (10°C). Vinification in barrels.
Bottling date:	On April 8th 2014
Tasting:	This wine presents an attractive white color dress, in the brilliant reflections. The nose is intense on elder flowers aromas, acacia honey with some liquorice notes. The mouth is smooth. We find aromas of blood orange, lemon and crystallized rubarbe, supported by a beautiful tension. This wine presents a beautiful aging.
Foods:	<i>panga back roast in the Provence herbs - tagliatelli with shells and clams - escabèche of sardines - almond tart with crystallized pears.</i>