

le Clos du Caillou

LE BOUQUET DES GARRIGUES - Côtes du Rhône



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:	1978
Vines years average:	1965 to 1982
Grapes varieties:	30% Grenache blanc, 35% Clairette rose, 20% Viognier, 15% Bourboulenc
Soil characteristic:	Sandy soil with rond pebbles.
Yield:	19 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 6 th for viognier and on September 23-24 and 25th 2013 for the others grapes varieties.
Vinification:	Pneumatic pressing with full grapes during 4 hours for a smoothly extraction. Cold settling during one night (10°C). Vinification in stainless steel tank.
Bottling date:	On February 6th 2014
Tasting:	This wine presents an attractive light yellow color with translucent reflections. The nose is on dry apricot jam aromas, associated to the candied lemon and orange marmalade aromas. The mouth is magnificent, smooth, with a beautiful freshness, associated with complex aromas of citrus fruits, Corsica cédra, Vietnamese grapefruit and kumquat.
Foods:	<i>Sea bass tartare with lemon and grapefruit extracts - salmon - sushis</i>