

# le Clos du Caillou

## NATURE - Côtes du Rhône



### Red 2014

#### Vintage 2014

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

This vintage started with mild rainy winter, which allowed the hydric reserves to be reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were thus combined to let aspire to premature harvests, with a potential of production higher than a normal harvest.

Because of a summer punctuated with rains, fresh nights and a period of sunshine lower than the average of the season, in a few weeks the vintage lost its precocity to become one of the latest. The rains occurred at the end of harvests, requiring high degree of vigilance on the sorting, reducing the yields.

This vintage 2014, is thus characterized by fruity wines, well-balanced, less alcoholic than the average ( 1%vol less), ample and round mouths with fine and well incorporated tannins. Whites wines are on beautiful acidities, offering wine on tensions. 2014 leads to predict a good potential of ageing for those who will have the patience to age them enough time.

On 2014 " When the grenache pinote! "



Year of creation:	2011
Vines yeras average:	Grenache (1950) - Carignan (1960) - Syrah ( 1991-2007)
Grapes varieties:	50%Grenache, 30% Carignan, 20% Syrah
Soil characteristic:	Sandy soil
Yield:	27 hl/ha
Harvest:	Hand picking with sorting in the vineyard.Grapes are then transporting in boxes of 300 kgs, protected by carbonic snow.  The harvest begun on Sepetember 7th for Syrah, on September 23rd for Carigans and on the 1st October 2014 for Carignan.
Vinification:	Full grapes, without sulfure from the beginning of the vinification, until bottling. Carbonique maceration in stainless steel tank. 14 days of maceration for Grenache, 7 days for Syrah and 8 days for Carignans.
Botling date:	On January 20th 2015
Tasting:	This wine presents a magnificent red dress to the purple reflections. The nose is subtle on aromas of fresh black plums, American cornflowers berries and fleur-de-lis. The mouth is crunchy on aromas of black fruits, blueberries and blackberries, with a beautiful unctuousness.
Foods:	<i>Suckling pig in the brooch - tartiflette - mont-d'or in the oven - ham</i>
Storage:	To drink on the freshness of the fruit (1 to 3 years).