le Clos du Killou

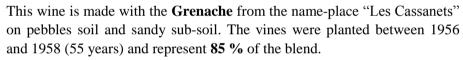
LES **QUARTZ** - Châteauneuf-du-Pape Red 2011





An exceptional year: summer spring, spring summer and ideal autumn. The precocity of the spring surprised everybody and accelerated the works in the vineyard.

The flowering took place without block at the beginning of may, leading to predict a very premature harvest (100 days later) for the second week of August. The spring summer, with precipitation in July and in August allowed the vineyard to not suffer with a hydric stress, during the maturation period. As a result the harvest announced for the end of August, began normally on September 12th. "The Indian summer" without precipitation, let us the possibility to harvest some very healthy grapes with perfect maturity. The wine is concentrated, fruity, with a good acidity, remember us the solar character of the 2000 and 2009 vintages.



One **syrah** bloc, planted on the name-place "Les Bédines" on sandy soil, composed the remaining **15%**.

Winemaking:

The manual harvest began on september 12th, 2011 for syrah and the september 28th for grenache with sorting in the vineyard.

After de-stemming, the grapes are vinified in wooden tank where started naturally the alcoholic fermentation.

A daily work between punch-down and pump-over was made during all the grapes maceration (28 days). Then, the Grenache aged in foudres (7 to 12 years old) and the syrah aged in old Burgundy barrels (2 to 3 years old).

The bottling took place on April 11th, 2013 for a production of 8 178 bottles and 328 magnums.

Tasting:

Red dress, deep with slightly blood reflections. We discover a very spicy nose with scrublands aromas, savory, marked by blackberry liqueur. The mouth is concentrated, spiced, with a lot of volume and structure, on aromas of fresh figs and black plums. This wine can retain at least 20 years and will always give to you pleasure.

