

le Clos du Caillou

LES QUARTZ - Côtes du Rhône



Red 2012

Vintage 2012

Balance and freshness.

The winter was extremely cold, resulting in the loss of numerous old Grenache vines. 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 a heat wave on mid August. The rains on the end of August and on the end of September, allowed 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, 2012 vintage looks like to the 2010 vintage and concerning the high temperatures, 2012 vintage is close to the 2011 vintage.

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).



Year of creation:	2004
Vines years average:	Oldest vines of the estate, more than 60 years old
Grapes:	85% Grenache, 15% Syrah
Soil characteristics	Big round pebbles, typical of Châteauneuf-du-Pape. The soil is close to "les Cassanets", area which produces les Quartz in Châteauneuf-du-Pape.
Yield	25 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 12th for Syrah and on September 23rd for Grenache.
Vinification:	De-stemming and vinnification in concrete tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturally with wild yeast. Pompe-over, pigeages and delestages are made during all the grapes maceration (33-38 days).
Ageing:	The Grenache is aged 11 months in wooden barrels and 5 months in foudres. The Syrah is aged 16 months in demi-muids (600L).
Bottling date:	On Jun 4th 2014
Taste:	This wine presents an attractive ruby dress to the purple reflections . The nose is on red fruits/ blueberries aromas, with licorice notes. The mouth is smooth, frank, fresh where we discover aromas of plums, raspberries, crushed strawberries cream, associated to soft spices of star anise, Chinese aniseed and Indians peppers.
Food:	<i>Veal chop of the Fine Fat of Mezenc - rabbit in prunes - tagine (meat stew) of eggplants and apricots.</i>
Storage:	To drink now and can age 10 years.