

le Clos du Caillou

LES QUARTZ - Châteauneuf-du-Pape



Red 2013

Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintages 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 resulted 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 freshness with a good potential of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees.

Year of Creation:	1999
Vines years average:	Around 56 years (1956-1958)
Grapes varieties:	85% Grenache, 15% Syrah
Soil characteristic:	Sandy soil composed with rond pebbles on the name place "Les Cassanets".
Yield:	19 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 started on September 26th and 27th for Syrah and on October 15th and 17th 2013 for Grenache.
Vinification:	De-stemming and vinnification in wooden tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturalily with wild yeast. Pigeages and delestages are made during all the grapes maceration (35 days).
Ageing:	Grenache is ageing in foudres (9 to 13 years old) and Syrah is ageing in barrels (3 to 5 wines) for 14 months.
Bottling date:	On March 23th 2015
Tasting:	This wine presents an attractive deep red dress to China ink color . The nose is discreet and elegant on aromas of black cherries and zabaglione of red berries, with some notes of cedar wood and wild juniper berry. The mouth is elegance and sharpness, dominated by very silky tannins, on aromas of marmalade of raspberries, cherries and blueberries.
Foods:	<i>Duck in the blood - hare in the royal - stew of deer in stocks.</i>
Storage:	Potential to aged more than 15 years



