

le Clos du Caillou

LES QUARTZ - Châteauneuf-du-Pape



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:	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:	23 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow. The harvest begun on September 17th for syrah and on September 22-23th 2012 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 6 th 2014
Tasting:	This wine presents an attractive deep red dress on China ink reflections. The nose is on red berries and orange peel aromas , cherry liqueur soft spices. The mouth is smooth, voluminous, intense where we discover strawberries/ raspberries / wild blueberries / zabaione aromas, associated to the cédra liqueur, bitter orange, licorice stick and Madagascar vanilla. Very beautiful length in final.
Foods:	Wild boar stew - Shoulder of lamb confite - Fillet of pigeon with fresh morels
Storage:	More than 15 years



