

le Clos du Caillou

LES QUARTZ - Côtes du Rhône



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:	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	19 hl/ha
Harvest	Hand picking with sorting in the vineyard. Grapes are then transporting in boxes of 300 kgs, protected by carbonic snow. Harvest started on September 26th for Syrah and on October 7th 2013 for Grenache.
Vinification:	De-stemming and vinification 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 (28 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 February 5th 2015
Taste:	This wine presents an attractive deep, blood red dress to brilliant reflections. The nose is explosive, on figs and fresh mint aromas, underbar by mineral notes of flint. His mouth, is smooth, marked by a beautiful mineral freshness. We discover some aromas of fresh fruit just crushed on blackberries, wild plums and raspberries, underbar by notes of soft spices
Storage:	Ready to drink it now and can age for 10 years.