

le Clos du Caillou

LA RESERVE - 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:	1998
Vines years average:	Grenache (1965), Mourvèdre (202)
Grapes:	70% Grenache, 30% Syrah
Soil characteristics	Sandy soil, located inside Le Clos, very close to the name place "Les Bédines" and " La Guigasse" which are composed cuvée La Réserve 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 October 8th and 9th 2013.
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 engages naturally with wild yeast. Pompe-over, pigeages and delestages are made during all the grapes maceration (29 days).
Ageing:	Then the wine is ageing in demi-muids (600L) during 14 months
Bottling date:	On February 5th 2015
Taste:	This wine presents a very attractive ruby red dress, in the purple reflections. The nose is elegant, on aromas of red berries jam, marked by the licorice stick and the violet Zan, accompanied with roasted cocoa aroma. The mouth is pleasant, soft and smooth, on concentrated marks of sandalwood and spices (clove and black pepper). Very attractive wine which announces a great meal.
Food:	<i>Duck from Challans - wild meat (hunting meat)</i>
Storage:	To drink now and can age for 10 years.

