

# le Clos du Caillou

## LES SAFRES - Châteauneuf-du-Pape



### White 2012

#### **Vintage 2012**

##### **Balance and freshness.**

The winter was extremely cold, causing the loss of numerous old grenache vines (stocks). 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 an heat wave episode mid August. The rains at the end of August and at end of September, allowed to 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, we are close to the 2010 vintage and concerning the high temperatures, we are close to the 2011.

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 Organic Vines (AB) since the vintage 2010 and Organic Wine since 2012 (organic vinification).

Châteauneuf-du-Pape Safres white is produced on the name-place " Les Bédines " and "Pignan". It's a blend with three grapes varieties: white Grenache, Clairette and Roussanne.

The vines are planted on sandy soil conferring to the wine sharpness and elegance, with 31,5 hl / ha of yield.

##### **Winemaking:**

harvests began on septembre 5th for the Roussanne and on august 12th for the white Grenache and for the Clairette.

It's an manual harvest with a sorting in the vineyard.

The grapes are then forwarded in the cellar in boxes of 300kg. After a pneumatic pressing whole cluster, the jus followed a cold settling during one and a half day. Then the alcoholic fermentation took place in barrels of variable ages (5-6 years). The wine aged 8 months. The bottling took place on may 16th, 2013 with a production of 2 400 bottles.

##### **Tasting:**

*Beautiful light yellow golden color, in the brilliant reflections. The nose presents an exuberant syrup peach aromas, associated with quince and marmalade . The mouth is rich, powerful, with a beautiful taste. We find crystallized pineapple notes, associated with pear liqueur and some Madagascar vanilla notes. Very beautiful length. Attractive wine, which one can age more than 10 years.*

