

# le Clos du Caillou

## LES SAFRES - Châteauneuf-du-Pape

### Red 2011



#### Vintage 2011

An exceptional year: summer spring, spring summer and ideal autumn. The precocity of the spring surprised everybody and accelerated the works in the vineyard.

The flowering took place without block at the beginning of may, leading to predict a very premature harvest (100 days later) for the second week of August. The spring summer, with precipitation in July and in August allowed the vineyard to not suffer with a hydric stress, during the maturation period. As a result the harvest announced for the end of August, began normally on September 12th. "The Indian summer" without precipitation, let us the possibility to harvest some very healthy grapes with perfect maturity. The wine is concentrated, fruity, with a good acidity, remember us the solar character of the 2000 and 2009 vintages.

This wine fits perfectly with the spirit tradition of the domain. The grapes come from different **Grenache** bloc around the estate in the named-place " Les Bédines ", planted on sandy and safres ( agglomerated sands) soil, which confer to the wine sharpness(delicacy) and flexibility. These blocs were planted between 1954 and 1972 (40-58 years) and represent **95 %** of the grape variety. Mourvèdre, Vaccarèse and Cinsault represent the other 5%.

#### Winemaking:

The manual harvest began on september 13th, 2011 with sorting in the vineyard. The yields on these old vineyards do not exceed 28 hl / ha. The grapes were vinified in cement tank with a 28 days of maceration. Daily punch-down and delestage permit to extract the components of the grapes. Then the wine aged 17 months in foudres (10 to 12 years old). The bottling took place on April 12th, 2013 for a production of 8 686 bottles and 323 magnums.

#### Tasting:

*This wine presents an attractive dark purple red dress, in the brilliant reflections. The nose is dominated by stick licorice and violet aromas, associated with quinces and cherries jam. The mouth is magnificent, with freshness and sweetness. We discover a complex of crystallized peaches, melons jam and cherries in the syrup. This wine is well harmonious and can age more than 15 years.*

