

le Clos du Caillou

LE BOUQUET DES GARRIGUES - Côtes du Rhône



White 2014

Vintage 2014

This vintage 2014, is on the continuity of the vintage 2013, offering a beautiful wines on freshneses.

This vintage began with mild rainy winter, what allowed the hydric reserves to be reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were thus combined to let aspire to premature harvests, with a potential of production higher to a normal harvest.

Because of a summer punctuated with rains, fresh nights and a period of sunshine lower than the averages of the season, in a few weeks the vintage lost of its precocity to become one of the latest. The rains occurred at the end of harvests, requires some degree of vigilance on the sorting, reducing the yields.

This vintage 2014, is thus characterized by fruity wines, well-balanced, less alcoholic than the average (1%vol less), ample and round mouths with fine and well incorporated tannins. Whites wines are on beautiful acidities, offering wine on tensions. 2014 leads to predict a good potential of ageing for those who will have the patience to keep (age) them enough time. On 2014 " When the grenache pinote! "



Year of creation:	1978
Vines years average:	1965 to 1982
Grapes varieties:	35% Clairette rose, 30% Grenache blanc, 20% Viognier, 15% Bourboulenc
Soil characteristic:	Sandy soil with rond pebbles.
Yield:	30 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow. Harvest begun on September 10th and 13th for viognier and grenache and on September 28th 2014 for clairette rose and bourboulenc.
Vinification:	Pneumatic pressing with full grapes during 4 hours for a smoothly extraction. Cold settling during one night (10°C). Vinification in stainless steel tank.
Bottling date:	On January 19th 2015
Tasting:	This wine presents a magnificent yellow dandelion dress. The nose is elegant on subtiles marks of fruits of whites flesh, associated to the elder flowers. The mouth is firm and elegant, on complex aromas of apples poached and peaches in the oven, accompanied with licorice maks.
Foods:	<i>Sea bass tartare with lemon and grapefruit extracts - salmon - sushis</i>