

le Caillou

LE **CAILLOU**
CÔTES-DU-RHÔNE

2019



2019 VINTAGE: Vintage with high ageing potential, thanks to exceptional sanitary conditions!

The sanitary conditions of the year are totally different from 2018 as we experienced very dry and hot spring and summer, with a full week of heatwave end of June - temperatures rose about more than 40°C. The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions have been excellent with almost no sorting in the vineyard! We harvested very qualitative grapes but with low juice.

Our whites, that we released this year, are outstanding: on the palate, it is full and harmonious, with excellent balance and surprising pH. The reds asked for quite long macerations offering structured wines with great cellaring potential.

All along their experience of Winemakers, Sylvie Vacheron and Bruno Gaspard with the help of the new generation, have tasted, compared, analysed a lot of different wines with their winemaker friends, with whom they decided to collaborate.

The cuvee Le Caillou Côtes-du-Rhône red 2019 is the result, for the third year, from these exchanges and give birth today to high qualitative wines, still in the research of Cuvées with the typicality of our terroirs.

VINIFICATION :

Hand-picking with sorting in the vineyard and then in cellar.
80% de-stemming (20% whole clusters) and vinification in concrete and stainless-steel tanks with wild yeasts.

AGEING : In concrete tanks for 2 months.

BOTTLING DATE : On February 26th 2020.

WINEMAKER TASTING NOTES :

This wine has a very nice red colour with Burla and Violine red reflections. We find on the nose, aromas of cherry cream and compote of black cherries of the Pyrenees. The palate is greedy, smooth with an explosion of red berries, raspberry, strawberry and cherry with liquorice, all accompanied by notes of anise syrup and white pepper. A delicious, easy-drinking wine.

FOOD AND WINES PAIRING :

Pata Negra ham - Catalan sausage - Pastrami beef - Caramel Pork Ribs.



VINES YEARS AVERAGE :

More than 60 years old

BLEND:

80% Grenache
20% Syrah - Mourvèdre - Cinsault

YIELD :

20hl/ha

SOILS CHARACTERISTICS :

Sandy soils.



2020-2024



16-17°C