

le Clos du Caillou

LES SAFRES CHÂTEAUNEUF-DU-PAPE

2020



2020 VINTAGE: A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started from 1st September with our Syrah and 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combining complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.

WINEMAKING:

Harvests started on 25th August for the Grenache, 26th August for the Roussanne and 6th September for the Clairette.

Hand-picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold setting during one night (10°C).

Vinification of 20% in barrels of 1 wine and 80% in barrels of 5 to 7 wines.

AGEING: In oak barrels for 4 months.

WINEMAKER TASTING NOTES:

Golden color, daffodil reflections, bright color with beautiful clarity.

The nose is complex: elegance with the white fruits, peach aromas associated with rose peach, hint of caramelized sugar and spices of cumin, black nigella and confit fresh pineapple.

The palate is structured and large, with honey notes, elderberries flowers, pineapple jelly and aromas of lavender and chestnut.

This wine presents a lot of sapidity and a long finish with a complex minerality.

FOOD AND WINE PAIRINGS:

Pithiviers - Pâté en croûte with foie gras – Lobster bisque – Lobster with oriental notes – Calf sweetbread with morels mushrooms.



YEAR OF CREATION:

2004 Vintage

VINES YEARS AVERAGE:

40 years old

BLEND:

40% Grenache blanc
30% Roussanne
30% Clairette

YIELD:

33 hl/ha

SOILS CHARACTERISTICS:

Sandy and Safres soils on the name place « Les Bédines » giving to the wine elegance and freshness.



2021-2031



8-12°C