

le Clos du Caillou

LE BOUQUET DES GARRIGUES 2020 CÔTES-DU-RHÔNE



VINTAGE 2020 : 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 on the 1st September for the Syrah and on the 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 allonging 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.

VINIFICATION :

Hand-picking with sorting in the vineyard and then in cellar.

95% de-stemming (5% of entire bunches) and vinification in concrete tanks with wild yeasts. Pump-over and delestages are made during all the grape maceration (30 jours).

Harvests started on September 4th for Syrah, on September 11st for Grenache, then on September 24th for Cunoise and Carignan, and September 31st for Mourvèdre.

AGEING : 50% in 25 years old foudres and demi-muids, and 50% in concrete tanks for 14 months.

TASTING :

This wine shows a nice ruby color, with amethyst reflections.

The nose is elegant, dominated by spices and black fruits aromas. We find some Sichuan pepper and cinnamon aromas but also wild blackberries and notes of verbenas.

The mouth is remarkably well-balanced, with a silky touch. We find some red fruits aromas, on a spicy frame of cinnamon bark, white pepper and ginger. The finish is fresh and crispy, on eucalyptus notes. The Bouquet des Garrigues is an historic wine, this is a perfect alliance between accessibility and complexity.

FOOD AND WINE PAIRINGS :

Fresh goat cheese with wild herbs tartar and black olives tapenade.

Sisteron lamb confit with eggplant barbecue and chickpea puree.

Marinated tuna with puree and Provencal herbs vinaigrette.



YEAR OF CREATION :

1978 Vintage

VINES YEAR AVERAGE:

50 years old

BLEND :

75 % Grenache

10 % Syrah

15 % Mourvèdre - Carignan- Cunoise

RENDEMENT :

30 hl/ha

CARACTÉRISTIQUES DES SOLS :

Sandy soils composed with round polished stones and clay underground, on the named places « Le Coudoulet » and « Les Garrigues ».

JEB DUNNUCK (89-91) / 100

« Beautifully textured Côtes-du-Rhône. »



Robert Parker.com (90-93) / 100

« It's a beauty. »



2022-2035



16-17°C