

Le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

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 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 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, combing 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.

De-stemming (100%) and vinification in concrete tanks with wild yeasts. Pump-over and delestages are made during all the grape maceration (43 days). Harvest started on 14th September.

AGEING: 85 % in demi-muids (600L) and 15% in barrels for 14 months.

WINEMAKER TASTING NOTES:

Deep and bright color with Chinese ink reflections.

On the nose, we find licorice aromas, paired with red fruits and Sichuan pepper.

The mouth is very elegant and unctuous. The tannins are fine and soft with spices aromas and chocolate notes. A brilliant wine, with deep concentration, supple tannins, aiming to be aged for more than 15 years.

FOOD AND WINE PAIRING:

Saddle of lamb, Spring vegetables, meat juice.

Suckling pig, grating Dauphinois, Comté

Sweetbreads with morels

Roast pigeon, lentils with bacon

Chocolate desert



YEAR OF CREATION:

1998 Vintage

VINES YEARS AVERAGE:

Grenache: 70 years old
Mourvèdre: 18 years old

BLEND:

70% Grenache
30% Mourvèdre

YIELD:

26 hl/ha

SOILS CHARACTERISTICS:

Sandy soil, located inside "Le Clos", very close to the name place "La Guigasse" which composes cuvée "La Réserve" Châteauneuf-du-Pape.



2022-2042



16-17°C


eRobertParker.com (92-94)/100
"The 2020 Cotes du Rhone La Reserve is easily the equal of many Châteauneufs."

JEB DUNNUCK

(91-93) /100