DOMAINE ^{de} PANISSE

LE **Mazet** Côtes-du-rhône



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 in 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.



Hand-picking with sorting in the vineyard and then in cellar. De-stemming (100%) and vinification in concrete tanks with wild yeasts. Manual punch-down and delestages are made during all the grape maceration.

AGEING: In truncated oak vats for 14 months.

WINEMAKER TASTING NOTES:

This wine has an intense garnet-red color with purple reflects.

The nose is powerful, with ripped black fruits and spices perfumes: pepper, savory and lavender.

On the mouth, the wine is generous and remarkably well-balanced. It shows blackcurrant aromas associated with fig aromas, then licorice hard candy and cinnamon notes. This wine has a beautiful tight-knit and perfectly illustrates the Syrah on pebbles soils expression.

FOOD AND WINE PAIRING:

Duck breast with roasted figs. Veal tajine with prunes. Provencal vegetables tian. Ventoux pork with nutmeg gratin dauphinois.

2022-2032



CLOS DU CAILLOU – 1600 Chemin st Dominique – 84350 COURTHEZON Tel : 04.90.70.73.05 mail : <u>closducaillou@wanadoo.fr</u> – www.closducaillou.com



VINES YEARS AVERAGE: 60 years old

BLEND: 60 % Syrah 40 % Grenache

YIELD: 30 hl/ha

SOILS CHARACTERISTICS:

Calcareous-clay soils and round pebbles.

JEB DUNNUCK (89-91) /100 « It's a rich, powerful Côtes Du Rhône. » - Jeb Dunnuck

RobertParker.com (88-90) /100 "The 2020 Cotes du Rhone Le Mazet features hints of garrigue, peppery spice, blueberries and cherries. It's medium to full-bodied, smooth and silky, with a lingering finish.