

# le Clos du Caillou

## LE TRADITION 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 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 show 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.

### WINEMAKING:

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 foudres and in demi-muids for 14 months.

**BOTTLING DATE:** On September 27th 2021.

### WINEMAKER TASTING NOTES:

This wine presents a nice purplish red color with velvet reflects.  
Then, the nose is pleasant, fine and elegant with aromas of fresh fig, black plum and goji berry.  
The palate is full, with silky tannins which are typical of sandy terroirs.  
Finally, the palate offers a very elegant texture with a good drinkability associated to smoked bacon and white pepper aromas.

### FOOD AND WINE PAIRING:

Lamb cutlets with rosemary.  
Pork ribs cooked with morels creamy sauce.  
Spare ribs with honey sauce.  
Hare confit and chestnuts.



### VINES YEARS AVERAGE:

40 years old

### BLEND:

60% Grenache  
40% Syrah

### YIELD:

25 hl/ha

### SOILS CHARACTERISTICS:

Sandy and safres (compact sand) soils.

**JEB DUNNUCK** (90-92)/100

« Provençal herbs, peppery spice, and assorted red and black berry fruits define this beauty »



2021-2037



16-17°C