

Le Clos du Caillou

LA **RÉSERVE**
CÔTES-DU-RHÔNE

2019



2019 VINTAGE: A legendary vintage with perfect balance.

We will remember this vintage as one of the best vintages of the decade in Châteauneuf-du-Pape.

Spring and summer were dry and hot, with a full week of heatwave end of June – temperatures rose more than 40°C during! The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions were excellent with almost no sort out in the vineyard.

We had the chance to wait for perfect maturities of the grapes.

The fresh nights during the summer allow us to harvest grapes with important tannic structure and good PH.

The reds are powerful, generous with freshness and such a balance!

Ageing potential is very high.

WINEMAKING:

Harvest started on 25th September for La Réserve Côtes-du-Rhône 2019.

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

100% De-stemming and vinification separately in concrete tanks with wild yeasts. Pump-over and manual punch-down are made during all the grape maceration (42 days).

AGEING: 90% in demi-muids and 10% in terra-cotta amphoras for 14 months.

TASTING:

This wine has a pretty Chinese inky color with purple reflections.

The nose shows a stunning bouquet of black plums, chocolate notes and cocoa. All these aromas are linked with soft spices, paprika, cumin, curcuma.

The palate of La Réserve is smooth, full-bodied, with very elegant and soft tannins. This is dominated with redcurrant notes, black cherry and licorice.

This cuvée is definitely made for a long-term ageing while it is already plenty of pleasure now!

FOOD AND WINE PAIRINGS:

Guinea-fowl with crushed of sweet potatoes.

Ballotine of chicken with figs.

Ragoût of duck with ceps.

Calf sweetbread with mushrooms.

FIRST VINTAGE:

2001 vintage

AVERAGE AGE OF THE VINES:

Grenache : 70 years old

Mourvèdre : 40 years old

BLEND :

80 % Grenache

20 % Mourvèdre

YIELD :

25 hl/ha

SOILS CHARACTERISTICS :

Sandy soil on the lieu-dit "Le Caillou".

Plot landlocked in the Châteauneuf-du-Pape appellation.



2021-2036



16-17°C

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(91-93)/100

JEB DUNNUCK (92-94)/100

"The 2019 Côtes du Rhône La Réserve is certainly the biggest, richest, and most impressive Côtes du Rhône in the lineup."