

Le Clos du Caillou

LES **QUARTZ**
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 20th September for the Grenache and 13th September of the Syrah.

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: In demi-muids and barrels for 14 months.

TASTING:

This wine has a pretty bright color with carmine red reflections.

The nose is vibrant, marked by the minerality of the Quartz, bringing notes of silex and pencil lead. The flower of Syrah is well present with black cherry aromas.

The palate of Les Quartz is smooth, full-bodied, with flavors of black plum, licorice, cocoa beans and marmalade of black cherry.

This wine combines power, generosity, freshness and elegance!

FOOD AND WINE PAIRINGS:

Milk-fed veal with morels

Duck brochette with quince

Rib marinated in orange and honey juice, with Artichokes.

Royal Couscous with 7 hours grilled lamb.

FIRST VINTAGE:

2004 vintage

AVERAGE AGE OF THE VINES:

50 years

BLEND :

80 % Grenache

20 % Syrah

YIELD :

27 hl/ha

SOILS CHARACTERISTICS :

Sandy soil composed with Galets Roulés (round stones) on the lieu-dit "Le Caillou".

Plot landlocked in the Châteauneuf-du-Pape appellation.



2021-2036



16-17°C