

# Le Clos du Caillou

## LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

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:**

Hand-picking with sorting in the vineyard and in the cellar.  
De-stemming (100%) and vinification in truncated oak tanks with wild yeasts.  
Grape maceration for 49 days.

Beginning of the harvests on 1<sup>st</sup> October for La Réserve.

### **AGEING:**

88% in demi-muids (600L) et 12% en terracotta amphora (500L), for 14 months.

### **TASTING NOTES:**

Deep color with black reflections and velvet nuances.  
On the nose, we have a lot finesse and intensity with notes of Tonka beans and cocoa, spices note of Sichuan pepper, oregano and woody aromas of cigar.

On the palate, we have a wonderful sensation of smoothness and finesse of the aromas like quince confit, sautéed pineapple, wild strawberries, wild blackberries. We feel also the thyme and rosemary. And also coffee notes and black chocolate. La Réserve reveals itself better and better all along the tasting. A very complex wine.

### **FOOD AND WINE PAIRINGS:**

Deer piece grilled in fresh butter with salt flower, truffles sauce.  
Pheasant, Girolles and dry fruits.  
Hare à la Royale.  
Stuffed Poulard with Foie Gras.  
Leg of Lamb, Provençale tomatoes and fresh eggplants.



**YEAR OF CREATION:**  
1998 Vintage

**AGE OF THE VINES:**  
68 years old

**ASSEMBLAGE :**  
55% Grenache  
45% Mourvèdre

**YIELDS:**  
18hl/ha

**SOILS CHARACTERISTICS :**  
Sandy soils located on the lieu-dit  
« La Guigasse » and « Pignan »



2021-2051



16-17°C

  
eRobertParker.com

(95-97+ ?)/100

**JEB DUNNUCK**

(96-99) /100  
« Pure gold »

  
James Robinson's scores

18.5/20  
« James-bondesque! »