

le Clos du Caillou

LES SAFRES 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:

Harvests started on 1ST of October for this cuvée.
Hand-picking with sorting in the vineyard and in the cellar.
De-stemming (100%) and vinification in concrete tanks with wild yeasts.
Grape maceration (45 days).

AGEING: In foudres (75%) and in demi-muids (25%) for 14 months.

WINEMAKER TASTING NOTES:

Dark red color, with Chinese ink reflections.

On the nose, the wine is subtle and elegant with wild blackberry, wild strawberry and blueberry aromas paired with liquorice and fresh tobacco.

On the palate, the wine is smooth and silky with very elegant tannins.
We have aromas of creamy plum liquor, brewed pear and redcurrant jelly.

Les Safres shows a stunning aromatic persistence and a very pleasant freshness. This Châteauneuf-du-Pape is a perfect example of balance and finesse that sandy soils can give.

FOOD AND WINE PAIRING:

Skylark and mushrooms.
Pork shoulder from Mont-Ventoux, cream of truffles from Richerenches.
Pâté en croûte Richelieu.
Lamb tajine with soft spices.



YEAR OF CREATION:
2004 Vintage

AGE OF THE VINES:
65 years old

BLEND:
75% Grenache
25% Mourvèdre

YIELD:
23hl/ha

SOILS CHARACTERISTICS:
Sandy and safres soils (compacted sand) located on the name place "Les Bédines" giving to the wine suppleness and fineness.



2023-2038



16-17°C

LE CLOS DU CAILLOU – 1600 Chemin Saint Dominique – 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : closducaillou@wanadoo.fr – www.closducaillou.com

 (92-94)/100
eRobertParker.com

JEB DUNNUCK (93-95)/100
« It's beautifully done
and well worth purchasing. »