

Le Clos du Caillou

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE

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 from 1st September with our Syrah and 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 offer 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.

VINIFICATION :

Beginning of Harvests on 19th August for the Viognier, 29th August for the Roussanne, 5th September for the white Grenache and 29th September for the Clairette. Hand-picking with sort out in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Vinification in stainless steel tanks.

WINEMAKER TASTING NOTES:

Le Bouquet des Garrigues Blanc is a stunning wine from the estate, combining finesse and freshness. This is an elegant wine offering mineral notes at first. After a few minutes with air, it gains in richness and shows loads of juicy peach, citrus, rose water notes.

On the palate, it shows a deep and clean structure with honey and pineapple notes. It has a very pure texture with a precise and pure finale.

FOOD AND WINE PAIRING:

Fennel salad, Pesto, grilled red mullet.

Fresh Gillardeau Oysters.

Sea bream Ceviche, avocado, Passion fruit.

Chicken filet from Bresse, light cream, Asparagus



YEAR OF CREATION:

1978 Vintage

VINES YEARS AVERAGE:

45 years old

BLEND:

40% Clairette
30% White Grenache
15% Viognier
15% Roussanne

YIELD:

33 hl/ha

SOILS CHARACTERISTICS:

Sandy soil with round polished stones, located on the lieu-dit "Les Garrigues".



2021-2030



10-12°C