

Le Clos du Caillou

LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

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 on the 1st September for the Syrah and on the 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:

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

De-stemming and co-fermentation in oak truncated tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (49 days).

Harvest started on September 28th.

AGEING: 85% in demi-muids (600L), 10% in terracotta amphora (500L) and 5% in old barrels for 14 months.

WINEMAKER TASTING NOTES:

Elegant red Carmin robe, with ruby reflections.

The nose opens on delicate notes of ripe strawberries and raspberries coming together with cocoa beans aromas.

The mouth is powerful, pure, fresh, full-bodied and so elegant! We find aromas of blackcurrant liquor, wild plums jam with licorice and Sichuan pepper aromas. A sensation of freshness is happening on the finish, with a long and sensual finish.

This wine will easily age for 20 to 25 years.

FOOD AND WINE PAIRING:

Leg of lamb, meat juice

Roasted breast of duck with kumquats and mustard greens



2025-2052



16-17°C



YEAR OF CREATION:

1998 Vintage

VINES YEARS AVERAGE:

70 years old

BLEND:

60% Grenache

40% Mourvèdre

YIELD:

21 hl/ha

SOILS CHARACTERISTICS:

Sandy soil located on the lieu-dit "La Guigasse" and "Pignan", terroirs giving finesse and freshness.



(98-100) / 100

« The 2020 Châteauneuf du Pape La Réserve is a strong candidate for perfection. »

JEB DUNNUCK

(95-97+) / 100

"I'd put it up with the crème de la crème of the vintage."