

Le Clos du Caillou

LES QUARTZ 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 (100%) and fermented separately in oak tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (34 days).

Harvests started on the 3rd September for Syrah and on September 12th for Grenache.

AGEING: 80% in demi-muids (600L) (2 to 9 wines) for the Grenache and 20% in old barrels for the Syrah - for 14 months.

WINEMAKER TASTING NOTES:

This wine shows a bright red color, with Carmin reflections.

The is very elegant with a lot of finesse, on complex notes of bitter orange, violet and wild strawberries.

This is a full-bodied wine with smooth tannins, very well-balanced showing aromas of black fruits and licorice. Very soft tannins and a lot of freshness for this 2020 Les Quartz. Very long finish.

FOOD AND WINE PAIRING:

Hare à la Royale

Slowed-cooked Trushes, bacon, thyme and rosemary

Pavé of deer with confite shallots



2023-2042



16-17°C



YEAR OF CREATION:

1999 Vintage

VINES YEARS AVERAGE:

60 years old

BLEND:

80% Grenache

20% Syrah

YIELD:

23 hl/ha

SOILS CHARACTERISTICS:

Sandy soil composed with round polished stones on the surface, located on the name place "Les Cassanets".

JEB DUNNUCK

(94-96+) /100

"It's another fresh, elegant, yet incredibly impressive 2020."


eRobertParker.com

(95-97) /100

"Scents of roses, herbal tea, cherries and raspberries leave the mouth-watering, while the palate is full-bodied, lush and silky. It really looks special this year."