

Le Clos du Caillou

LES SAFRES CHÂTEAUNEUF-DU-PAPE

2021



2021 VINTAGE: A true winemaker vintage, very demanding and promising with moderate alcoholic content.

It is an atypical vintage marked by climatic events that asked for many adaptations. The winter was soft then the spring started with a frost episode during the night of 7th to 8th April, which destroyed the young bud, thus slowed down the vine vegetative cycle. The season remained cold then gave way to the summer, with several heat events and some precipitations, especially a big rainfall in early august, which helped to spare the vineyard from water stress. Finally, spring frost coupled with cool summer nights caused a heterogeneous yield across the vineyard even though the sanitary conditions remained satisfying.

However, during the autumn, harvests had been slowed down by some stormy episodes that led us to adjust our practices and make crucial decisions to deal with a very demanding vintage.

The results are fresh wines, that could be enjoyed in their youth, reminding the 90's wines, and showing a good ageing potential.

The low pH whites show nice freshness and an excellent balance.

The nose is marked by white flowers while the mouth is straight and aromatic.

VINIFICATION:

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

Pneumatic pressing in whole bunches. Cold settling during one night (10°C).

Vinification of 20% of the wine in barrels of 1 wine and 80% in barrels of 5 to 7 wines.

Harvests started on September 13th for the White Grenache and Roussanne, and on 28th September for the Clairette.

AGEING: In oak barrels for 4 months.

WINEMAKER TASTING:

This wine shows a bright daffodil yellow color.

On the nose, we find white flowers aromas, associated with tropical fruits, roasted pear and fresh vanilla hints.

It is a structured white wine, showing superb balance and vibrant freshness!

We can drink it on the youth to enjoy of its freshness and minerality, or age it for a while to obtain evolving aromas, volume and a full-bodied wine.

Ageing potential of more than 15 years.

FOOD AND WINE PAIRING:

Asparagus, clams, creamy sauce

Endive in sauce, smoked eels

Foie gras de canard, black lemon



YEAR OF CREATION :
2004 Vintage

VINES YEARS AVERAGE :
40 years old

BLEND :
40% White Grenache
30% Roussanne
30% Clairette

YIELD:
25 hl/ha

SOILS CHARACTERISTICS:
Sandy and Safres soil on the name place "Les Bédines" conferring to the wine finesse and elegance.



2022-2037



8-12°C