

Le Clos du Caillou

LES QUARTZ CÔTES-DU-RHÔNE

2021



VINTAGE 2021: A vintner's vintage, demanding and promising, with moderate alcohol levels.

It is an atypical vintage, marked by climatic events that required many adjustments. Following a very mild winter, spring began with an episode of frost in the night of April 7 to 8 taking the young buds and slowing down the vegetative cycle of the vine. The season remained cool and then gave way to a summer marked by heat episodes as well as some precipitation including a nice rain in early August, which spared the vineyard from water stress. Finally, cool summer nights coupled with spring frost created a heterogeneous yield between plots but whose health status remained intact. In the autumn, however, the harvest was slowed down by major stormy episodes that led us to change our practices and make decisive choices to meet the requirements of a very trying vintage.

The result is fresh and appreciable young wines that make 2021 a vintage reminiscent of those of the 1990s, and with good aging potential.

VINIFICATION:

Manual harvest with sorting at the vine then in the cellar.
100% destemming, then fermentation in concrete vats by indigenous yeasts.
Reassembly, manual pigging and shedding are carried out throughout the maceration of the grapes (35 days).
Harvest begins on September 15th for Syrahs and on September 25th for Grenaches.

AGEING:

In Foudre and old barrels for 14 months.

WINEMAKER TASTING NOTES:

This wine has a brilliant ruby colour with purple reflections. On the nose there are aromas of blueberries, blackcurrant and figs associated with notes of thyme and white pepper. We discover a structured and silky mouth with aromas of crushed strawberry jam, licorice and peppermint. The finish is long, elegant and persistent.

This cuvée is endowed with a beautiful elegance and a great aromatic complexity.

FOOD AND WINES PAIRING:

Duck breast, candied oranges, Beef tenderloin in a flaky crust, morels
Chocolate blackcurrant millefeuille, herbal sorbet



CREATION OF THE CUVÉE:
2004 vintage

VINES YEARS AVERAGE: 55
years

BLEND :
80% Grenache
20% Syrah

YIELD :
20 hl/ha

SOIL CHARACTERISTICS:
Quartzite rolled pebble soil, sandy basement located inside the Clos du Caillou. Terroir enclosed in the appellation Châteauneuf-du-Pape, conferring wines of Côte du Rhône «out of standards».



2023-2038



16-17°C

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JEB DUNNUCK (89-91)/100

"Tasting like a terrific village level Burgundy"
Jeb Dunnuck
"A le niveau d'un superbe Bourgogne village"
Jeb Dunnuck