

# le Clos du Caillou

## LES QUARTZ CHÂTEAUNEUF-DU-PAPE

### 2021



**VINTAGE 2021** : A vintage of winemakers, demanding and promising, with moderate degrees of alcohol.

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 natural fermentation in truncated wooden vats. Manual pigging and shedding are carried out throughout the maceration of the grapes (34 days).

Harvest begins on September 9th for the syrah and on September 18th for the Grenache.

**AGING** : 80% in half-muids (600L) for Grenache and 20% in barrels for Syrah, for 15 months.

#### WINEMAKER TASTING NOTE :

This wine has an intense red color with brilliant reflections.

The nose opens with elegant aromas of cherries, gooseberries and menthol notes, combined with roasted notes. There is a great aromatic complexity.

The mouth is structured, ample and round, revealing aromas of fruits with brandy, white pepper and liquorice.

The finish is elegant, long and greedy.

#### FOOD AND WINE PAIRING : \*

Braised beef cheek, fried porcini mushrooms

Sweetbreads, purée with truffles

Terre-Mer: Confit of lamb and fried langoustine, garlic juice of bears

Sheep's blue cheese

Poached pear tart, chocolate, rosemary



**CREATION OF THE CUVÉE:**  
1999 vintage

**AVERAGE AGE OF VINES:**  
60 years

**BLEND:**  
80% Grenache  
20% Syrah

**YIELD:**  
18 hl/ha

**SOIL CHARACTERISTICS:**  
Sandy soils, composed of pebbles rolled on the surface, on the site called «Les Cassanets».

**JEB DUNNUCK** (91-93) /100

« an elegant style »



2022-2042



16-17°C