

# le Clos du Caillou

## LA RÉSERVE CÔTES-DU-RHÔNE

### 2022



**MILLÉSIME 2022** : A seductive and promising vintage.

An exceptional year in every way: first of all by the exceptional drought that characterizes this year, with only 100mm of water from January to August. Then, exceptional by the hail episode that occurred on August 14 on Châteauneuf-du-Pape (the Clos du Caillou located on the edge of the affected area, the vineyard was rather well spared). It is then exceptional for the strength of the vine, which, despite these extreme conditions, has once again surprised us by producing high-quality grapes. The late rains of August 15 were saving and helped unlock the maturities favouring the balance of juices and mitigating the solar side. A complex vintage in decision making, which led us to take risks and make the choice to wait.

If the year was hot, the wines have a very nice balance, tannins quite present without being dominant, a nice concentration. This vintage reminds us of the balance and depth of the 2015 vintage.

A complex vintage, remarkable, very promising.

### VINIFICATION :

Manual harvest with sorting at the vine then in the cellar.

Pneumatic pressing in whole bunches. Cold settling overnight at 10°C. Vinification in stainless steel tank and half-muids. Harvest begins on September 26.

**AGEING**: In stainless steel (50%), new barrels and half-muids (50%) for 4 months.

### WINEMAKER TASTING NOTES:

Brilliant golden yellow colour with clear reflections.

The nose reveals notes of poached pear, verbena infusion and tangerine. Some notes of warm butter brioche are revealed, while keeping a fresh and mineral weft.

On the palate, it is a full-bodied wine with elegant aromas of jasmine flowers, candied apricots and delicate liquorice notes. This wine is distinguished by its great complexity.

The finish is slightly creamy and of a remarkable length, on sweet spicy notes. A cuvée with a strong identity, which makes it a very nice white of Gastronomy.

### FOOD AND WINE PAIRING :

Blue lobster cooked in a casserole, citrus emulsion

Crab and Ginger Ravioli

Trout Miller

Truffled poultry

Lemon and Verbena Soufflé



**CREATION OF THE CUVÉE:**  
2012 vintage

**AVERAGE AGE OF VINES:**  
50 years

**BLEND:**  
Clairette majority

**YIELD:**  
27 hl/ha

**SOIL CHARACTERISTICS:**  
Sandy soils composed of rolled pebbles, located inside the Clos.



2026-2036



10-12°C