

Le Clos du Caillou

LES QUARTZ CÔTES-DU-RHÔNE

2022



2022 VINTAGE: A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness.

We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

VINIFICATION:

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

De-stemming and vinification separately in concrete tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (30 days).

Harvest started on September 10th for the Syrah and on September 20th for the Grenache.

AGEING: In foudres and old barrels for 14 months.

WINEMAKER TASTING NOTES:

This wine presents an attractive deep, blood red dress to brilliant reflections.

The nose is explosive, on figs and fresh mint aromas, underbar by mineral notes of flint. The palate is smooth with a beautiful mineral freshness. We find some aromas of fresh fruit just crushed on blackberries, wild plums and raspberries, underbar by notes of soft spices.

A long and elegant final.

FOOD AND WINE PAIRING:

Burgundy beef stew, mushroom and fresh carrots

Bar Tajine, spicy vegetables

Lamb Couscous

Goat cheese with pepper



2025-2040



16-17°C



YEAR OF CREATION:

2004 Vintage

VINES YEARS AVERAGE:

50 years old

BLEND:

85% Grenache

15% Syrah

YIELD:

29 hl/ha

SOILS CHARACTERISTICS:

Sandy soil composed with round polished stones on the surface located inside "Le Clos". This terroir is close to "Les Cassanets" plot producing Les Quartz in Châteauneuf-du-Pape.



(91-93)/100

JEB DUNNUCK

(92-94) /100