

Le Clos du Caillou

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE

2022



VINTAGE 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 tanks.

Harvest begins on September 2nd for Viogniers, on September 8th for Grenaches Blancs and Roussannes, and on October 5th for Clairettes and Bourboulencs.

WINEMAKER TASTING NOTES :

The wine has a bright golden yellow colour with bright and bright reflections. We discover an elegant nose, with notes of white flowers, citrus and toasted almonds with some hints of wild honey. The mouth is very balanced, upright and greedy, combining aromas of pear and lemon verbena. A nice freshness gives way in the end to bitter saliva. A gourmet, elegant cuvée.

FOOD AND WINES PAIRING:

Fried scallops, candied lemons
Zucchini Flower Fritters, Basil
Grilled wolf, artichoke barigula
County of 18 months
Sabayon with citrus and rosemary



CREATION OF THE CUVÉE:

1978 vintage

VINES YEAR AVERAGE :

45 years

BLEND :

40% Clairette
20% Grenache White
20% Viognier
10% Roussanne
10% Bourboulenc

YIELD:

25 hl/ha

SOIL CHARACTERISTICS:

Sandy soils composed of rolled pebbles, located on the «Les Garrigues» zone.



2023-2029



10-12°C