

Le Clos du Caillou

LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

2023



2023 VINTAGE: An excellent vintage, generous and well-balanced.

The mild climate of 2023 was characterized by satisfactory rainfall and perfect sanitary conditions (thanks to the protective Mistral wind).

200 mm rainfall from January to August, nice showers in May and June, then a dry, hot summer also helped to produce a vintage with generous yields allowing us to harvest at excellent maturities.

2023 offers fine, elegant and full wines made from top-quality grapes harvested over more than two months, from mid-August to the end of October.

The white grapes, harvested from mid-August at ideal ripeness, produced well-balanced, round, rich and complex wines with notes of citrus (grapefruit, lemon), white-fleshed fruit (pear, peach) and exotic fruit (litchi, mango). The acidity is well-balanced, with a long, saline finish.

Red wines have elegant profiles, sweetness and complex textures. Characterized by aromas of red fruit (raspberry, cherry, wild strawberry), liquorice, ginger and salt, the red wines have great drinkability, smooth tannins and opulent, spicy (pepper) and mentholated finish.

2023 reminds us a combination of the vintage 2000 and 2012.

VINIFICATION :

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

De-stemming (100%), and co-fermentation in wooden truncated vats with wild yeasts.

Pump-over and delestages are made during all the grape maceration (49 days).

AGEING :

85% en demi-muids and 15% in old barrels, for 14 months.

WINEMAKER TASTING NOTES :

Garnet red color with shiny black highlights.

The nose is complex and seductive, presenting jammy aromas of wild fruits (blackberries, morello cherries, blackcurrants), scrubland, cocoa and coffee.

The palate is powerful, fresh and very elegant. We can distinguish notes of black fruits, Zan, Tonka bean and white pepper.

This is a balanced, pure and remarkably supple Châteauneuf-du-Pape. The finish leaves us with great intensity, and predicts a very great aging potential.

FOOD AND WINE PAIRINGS :

Lamb breast with Provençal herbs

Spelt fricassee with chanterelles

Iberian pork pluma

Brillat Savarin truffle

Opera, Joconde biscuit, coffee buttercream and ganache



CRÉATION OF THIS CUVÉE :

Vintage 1998

BLEND :

60 % Grenache (75 years old)

40 % Mourvèdre

YIELD :

21 hl/ha

SOILS CHARACTERISTICS :

Sandy soils on the lieux-dits « La Guigasse » and « Pignan », in the forest of Rayas, giving finesse and freshness to the wine.

2023: [95 - 97]

« Beautifully pure, elegant, and seamless. » Jeb Dunnuck

JEB DUNNUCK



2027-2055



16-17°C

LE CLOS DU CAILLOU - 1600 Chemin Saint Dominique - 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : bonjour@closducaillou.com - www.closducaillou.com