

Le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

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 vinification in concrete tanks with wild yeasts.

Pump-over and delestages are made during all the grape maceration (43 days). Harvest started on 31th September.

AGEING : 85% in demi-muids and 15% in barrels for 14 months.

WINEMAKER TASTING NOTES :

Cherry red color, bright and deep.

The nose reveals delicate floral notes, crushed strawberries and sweet spices.

The palate is both powerful and generous, but also fresh and elegant. We find a gourmet and complex aromatic palette on notes of black fruits, liquorice, undergrowth and moka.

If this cuvée with supple tannins can be appreciated in its youth, the mourvèdre gives it an impressive aging potential.

FOOD AND WINE PAIRING :

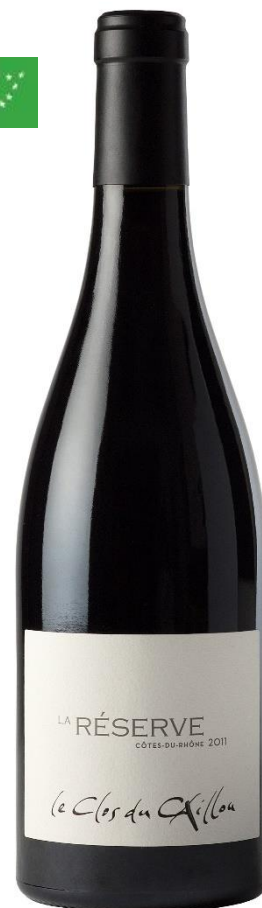
Conchiglie with mushrooms sauce

Beef Lasagna

Leg of lamb with garlic and rosemary

Oriental-style mashed eggplant

Chestnut cake



YEARS OF CREATION:

1998 Vintage

BLEND :

70 % Grenache (70 years old)

30 % Mourvèdre (60 years old)

YIELD :

26 hl/ha

SOILS CHARACTERISTICS :

Sandy soil, located inside "Le Clos", very close to the name place "La Guigasse" which composes cuvée "La Réserve" Châteauneuf-du-Pape.

2023 : [91 – 93]

« Beautiful sense of complexity in its spice, flowery incense, and peppery nuances. » - Jeb Dunnuck

JEB DUNNUCK



2025-2045

16-17°C

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