

le Clos du Caillou

LE TRADITION 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 :

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

100% destemming, then fermentation in concrete vats and wooden vats by indigenous yeasts. Pump-over and punching-down are made during all the grape maceration.

AGEING : In foudres and in concrete tanks for 14 months.

WINEMAKER TASTING NOTES :

This wine has a deep, ruby color.

The nose is charming, with aromas of wild fruits (raspberries, cherries) and sweet spices.

The palate is elegant, combining freshness and finesse. Floral, peppery and liquorice notes are added to the fruitier flavors of blackberries and redcurrants. The aging in new wood (15%) brings structure to this Châteauneuf-du-Pape, remarkable in its youth, but whose aging potential is important. The tannins are supple and silky and end on a delicate minty finish.

FOOD AND WINE PAIRING :

Porcini, chanterelle and parsley pie

Basque chicken and pilaf rice

Beef cheek confit with sweet potato

Wild Blueberry Pie



YEARS OF CREATION :

2011 Vintage

VINES YEARS AVERAGE :

40 years

BLEND :

60% Grenache

40% Syrah

YIELD :

25 hl/ha

SOILS CHARACTERISTICS :

Soils composed of sand and safrons (compacted sand)

JEB DUNNUCK (91-93/100)

« It's beautifully balanced, medium to full-bodied, has ripe tannins, and outstanding length! »



2026-2041



16-17°C

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