le Clos du Killou

# ESPRIT **NATURE** CÔTES-DU-RHÔNE (No sulfite added) 202 1

#### 2021 VINTAGE:

A true winemaker vintage, very demanding and promising with moderate alcoholic content.

It is an atypical vintage marked by climatic events that asked for many adaptations. The winter was soft then the spring started with a frost episode during the night of 7th to 8th April, which destroyed the young bud, thus slowed down the vine vegetative cycle. The season remained cold then gave way to the summer, with several heat events and some precipitations, especially a big rainfall in early august, which helped to spare the vineyard from water stress. Finally, spring frost coupled with cool summer nights caused a heterogeneous yield across the vineyard even though the sanitary conditions remained satisfying.

However, during the autumn, harvests had been slowed down by some stormy episodes that led us to adjust our practices and make crucial decisions to deal with a very demanding vintage.

The results are fresh wines, that could be enjoyed in their youth, reminding the 90's wines, and showing a good ageing potential.

The low pH whites show nice freshness and an excellent balance.

The nose is marked by white flowers while the mouth is straight and aromatic.

## VINIFICATION:

Hand-picking with sorting in the vineyard and then in the cellar. Vinification in whole bunches for 15 days with wild yeasts, without adding sulfite.

Harvest started on September 25<sup>th</sup> for Grenache.

AGEING: In stainless steel tanks for 4 months.

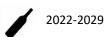
### WINEMAKER TASTING NOTES:

This wine has a pretty bright crimson tint, with violet reflections. On the nose, we find an explosive perfume of dried flowers, peonies and lilac, with fresh fruits aromas. What an aromatic power! On the palate, the tannins are very supple, with pretty density, showing intense strawberries aromas, fig and rosemary. The finish is long with notes of licorice and cocoa.

This wine is full of freshness, fruity and well-balanced.

## FOOD AND WINES PAIRING:

Fig and Parma ham home-made Pizza Pasta al ragu Barbecue





YEAR OF CREATION: 2011 Vintage

VINES YEARS AVERAGE: 25-30 years old

BLEND: Majority Grenache

YIELD: 28 hl/ha

#### SOILS CHARACTERISTICS:

Sandy soil with round polished stones.

Selection of the cleanest grapes in our vineyard.