

Le Clos du Caillou

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE

2021



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 cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Vinification in stainless steel tanks.

Harvests started on August 22nd for Viognier, on August 29th for Roussanne, on September 3rd for Grenache white and on September 16th for Clairette and Bourboulenc.

WINEMAKER TASTING NOTES:

This wine shows a superb brilliant mimosa yellow color, with bright reflections. We find a very elegant nose, with licorice stick notes, quince paste and Victoria pineapple and rose flower notes.

The palate is elegant, well balanced, greedy, with fleur de vigne and lemon verbena aromas.

An unctuous finish with long and velvety tannins.

FOOD AND WINE PAIRING:

Oyster with shallot cream

Scallop Carpaccio with citrus

Médaille of monkfish and glasswort

Flambé Shrimps, avocado, caviar lemon Salad

Crispy line-caught fillet of sea bass served skin on



YEAR OF CREATION:

1978 Vintage

VINES YEARS AVERAGE:

45 years old

BLEND:

40% Clairette

20% White Grenache

20% Viognier

10% Roussanne

10% Bourboulenc

YIELD:

31 hl/ha

SOILS CHARACTERISTICS:

Sandy soil with round polished stones, located on the lieu-dit "Les Garrigues"



2022-2028



10-12°C