

le Caillou

LE **CAILLOU**
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.

Start of harvests on 9th September for our white Grenache and Viognier and on 22nd September for our white Clairette.

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

Vinification in stainless steel tanks.

AGEING: 4 months in stainless steel tanks.

WINEMAKER TASTING NOTES:

Bright golden color, with anis reflections.

On the nose, we find intense notes of soft fruits and citrus peel extracts.

The palate is structured and fresh, with white fruits notes, candied white pears and lime zest. There is a long finish with a straight and sapid finish.

Grenache white gives structure to this beautiful wine, Viognier brings the aromatic notes and white Clairette shows freshness, making a brilliant and velvety wine.

FOOD AND WINE PAIRING:

Sardine fillets, Olive oil sauce.

Roasted squid with garlic and parsley

Linguine with clams.

Crab tart with asparagus and peas

VINES YEARS AVERAGE:

40-50 years old

BLEND:

50% White Grenache

35 % Viognier

15% White Clairette

YIELD:

34 hl/ha

SOILS CHARACTERISTICS:

Sandy soils and round pebbles.



2022-2027



9-11°C

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