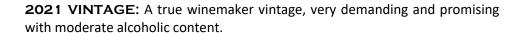


LE **CAILLOU** CÔTES-DU-RHÔNE

2021





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.

80% de-stemming (20% wholes clusters) and vinification in concrete and stainless-steel tanks with wild yeasts.

Start of the harvests on 10th September for the Syrah, on 21st September for the Grenache and Cinsault, and on 30th September for the Mourvèdre.

AGEING: In concrete tanks for 2 months.

WINEMAKER TASTING NOTES:

This wine shows a brilliant Burlat cherry color, with purple reflections.

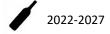
On the nose, we find red berries, blackberry and violet notes.

On the palate, the wine presents a lovely freshness. We find fresh fruit aromas, paired with raspberry and blackcurrant aromas associated with delicate Provence herbs notes.

This is a wine with superb freshness, red fruit and top drinkability. A brilliant wine!

FOOD AND WINES PAIRING:

Pork chop marinated with soft spices Red tuna Tataki, fresh avocado and citruses Lentils Dhal Pata Negra Tapas





16-17°



More than 60 years old

BLEND:

80% Grenache

10% Syrah

5% Mourvèdre

5% Cinsault

YIELD:

33 hl/ha

SOILS CHARACTERISTICS:

Sandy soils.

