

le Clos du Caillou

LES SAFRES CHÂTEAUNEUF-DU-PAPE

2019



2019 VINTAGE: Vintage with high ageing potential, thanks to exceptional sanitary conditions!

The sanitary conditions of the year are totally different from 2018 as we experienced very dry and hot spring and summer, with a full week of heatwave end of June - temperatures rose about more than 40°C. The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions have been excellent with almost no sorting in the vineyard! We harvested very qualitative grapes but with low juice.

Our whites, that we released this year, are outstanding: on the palate, it is full and harmonious, with excellent balance and surprising pH. The reds asked for quite long macerations offering structured wines with great cellaring potential.

VINIFICATION :

Harvest started on September 2nd.

Hand-picking with sorting in the vineyard and in the cellar.

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

Vinification of 20% of the wine in barrels of 1 wine and 80% in barrels of 5 to 7 wines.

AGEING : In wooden barrels for 4 months.

BOTTLING DATE : On January 22nd 2020.

WINEMAKER TASTING :

This wine has a beautiful Mars yellow color with Topaz reflections. The nose has a very floral fragrance with slightly graphite and mineral notes. The palate is dominated by aromas of flat peach and vine peach associated with crystallized blood orange and cedar. A full wine of complexity and balance.

FOOD AND WINES PAIRING :

Escabeche Codfish - Filet of Saint Pierre in butter sauce - Thermidor Lobster



YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

40 years old

BLEND :

40% White Grenache

30% Roussanne

30% Clairette

YIELD :

33 hl/ha

SOILS CHARACTERISTICS :

Sandy and safres soil on the name place "Les Bédines" conferring to the wine fineness and elegance.



2020-2032



8-12°C