

le Clos du Caillo

LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

2018



2018 VINTAGE: A rare and unique vintage!

The vintage 2018 will be remembered by the winemakers of Chateauf-du-Pape for years. After an abundant budding, the vintage seemed to be generous. But it was underestimating on the vagaring of Spring, which turned out to be extremely rainy, with more than 300 mm of precipitation in April and May. Without any help of the Mistral, the atmosphere was hot and wet, offering perfect conditions for Mildew development. "Never seen such a Spring" told us our Elders. This season required an investment of every moment for our team, especially for our vineyard, grown organically. Luckily, the summer was hot and dry, providing favorable conditions for producing and harvest grapes of excellent quality at full maturity.

Marked by low yields (17 to 20 hl/ha), our 2018 wines have a beautiful elegance, delicate tannins and an outstanding balance. A seductive vintage, under low allocation.

VINIFICATION :

Harvest started on October 4th.

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

De-stemming and co-fermentation in wooden tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (35 days).

AGEING : 88% in demi-muids (600L) and 12% in terracotta amphora (500L), for 14 months.

BOTTLING DATE : On January 24th 2020.

WINEMAKER TASTING NOTES :

This wine has a pretty blood-red colour with Falun's red reflections. The nose is complex, with aromas of cherry, black plum liquor, damson plums and wild laurel. The palate is beautiful, creamy and fresh. It contains aromas of black cherry and wild blackberry, all supported by sweet spices. Very nice length.

FOOD AND WINE PAIRING :

Richelieu Crust Pâté - Orange Duck - Beef Cheek - Chestnut Turkey.



YEAR OF CREATION :

In 1998

VINES YEARS AVERAGE :

67 years old

BLEND :

50% Grenache

50% Mourvèdre

YIELD :

19 hl/ha

SOILS CHARACTERISTICS :

Sandy soil located on the lieu-dit " La Guigasse" and "Pignan".

Robert Parker.com

(96-98) / 100

JEB DUNNUCK

(95-97) / 100

vinous

(96-98) / 100



2021-2051



16-17°C