

le Clos du Caillo

LE TRADITION CHÂTEAUNEUF-DU-PAPE

2024



2024 VINTAGE: A demanding but promising vintage

The 2024 vintage was first marked by a rainy winter, which allowed our vines to build up a satisfactory water reserve.

The succession of rain, not very intense but regular in the spring, required considerable efforts in the vineyard to combat diseases. The summer, with moderate heat, allowed our vines not to suffer from drought or heatwave, and to promote a slow maturation of our grapes.

The harvest was ultimately long and complex, punctuated by rains that led us to choose to wait sometimes several days in order to promote the optimal maturity of the raisins.

The 2024 vintage, with more confidential volumes, reveals wines that are both balanced and concentrated, with silky tannins and controlled degrees.

Complexity, finesse, freshness and liveliness are the key words of this vintage, reminiscent of the style and aging potential of the 90s.



VINIFICATION :

Manual harvest with sorting at the vine then in the cellar.

100 % destemming, then fermentation in concrete tank and wooden vats by indigenous yeasts. Punching-down and delestages are made during all the grape maceration (33 days).

AGEING : In foudres for 14 months.

WINEMAKER TASTING NOTES :

This wine has a brilliant, ruby color.

The nose is spicy and expressive, marked by notes of Sarawak pepper, gingerbread, and nutmeg. A touch of Madagascar vanilla rounds out the bouquet and adds a warm dimension, inviting further exploration.

The attack is supple and luscious. The tannins are fine, supporting a round and powerful palate. The aromatic expression leans towards stone fruit and sweet spices.

The overall impression is structured and generous, combining power and roundness.

FOODS AND WINE PAIRING :

- Onion soup
- Beef Bourguignon
- Rump steak fondue in broth
- Reblochon cheese
- Chocolate-Pistachio tart

YEAR OF CREATION :
2011 Vintage

VINES YEARS AVERAGE :
40 years old

BLEND :
70 % Grenache
15 % Syrah
15 % Mourvèdre

YIELD :
26 hl/ha

SOILS CHARACTERISTICS :
Soils composed of sand and safres.

2024 : [90 - 92]

« It's medium-bodied, with a pure, layered, elegant mouthfeel, ripe tannins, and outstanding length. »

JEB DUNNUCK

2024 : [16,5/20]

« Intense on the palate, with firme, layered and tight tannins. »

Jancis Robinson



2027-2042



16-17°C

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