

le Clos du Caillou

LES SAFRES 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 :

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

De-stemming (100%) and co-fermentation in wooden vats with wild yeasts.

Pump-over and delestages are made during all the grape maceration (30 days).

Harvest starts on 28th of September.

AGEING : In old foudres of 30 years old (90%) and in demi-muids (10%) during 14 months

WINEMAKER TASTING NOTES :

This wine displays a ruby-red color with brilliant highlights.

The nose is vibrant and expressive, dominated by notes of blueberry, Morello cherry, and stewed wild blackberry, complemented by floral hints of peony and lavender.

The palate is elegant and remarkably dense, with a silky tannic texture. Flavors of black fruit, plum liqueur, star anise, and cinnamon emerge.

The finish is long and persistent, promising great aging potential.

FOOD AND WINE PAIRINGS :

Grilled octopus, Provençal-style tomato

Seared tuna, zucchini with fleur de sel

Suckling pig, baby potatoes

Ventoux goat cheese, walnut bread

Chocolate Merveilleux



YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

65 years old

BLEND :

90 % Grenache

10 % Mourvèdre

YIELD :

21 hl/ha

SOILS CHARACTERISTICS :

Sandy and safres soils, on the lieu-dit « Les Bédines », giving finesse and softness to the wine

2024 : [95]

« A very elegant expression of Châteauneuf. The purity is remarkable, as are the precision and freshness.. »

Decanter



2026-2042



16-17°C

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