

# Le Clos du Caillo

## LES QUARTZ CÔTES-DU-RHÔNE

2023



**2023 VINTAGE:** An excellent vintage, generous and well-balanced.

The mild climate of 2023 was characterized by satisfactory rainfall and perfect sanitary conditions (thanks to the protective Mistral wind).

200 mm rainfall from January to August, nice showers in May and June, then a dry, hot summer also helped to produce a vintage with generous yields allowing us to harvest at excellent maturities.

2023 offers fine, elegant and full wines made from top-quality grapes harvested over more than two months, from mid-August to the end of October.

The white grapes, harvested from mid-August at ideal ripeness, produced well-balanced, round, rich and complex wines with notes of citrus (grapefruit, lemon), white-fleshed fruit (pear, peach) and exotic fruit (litchi, mango). The acidity is well-balanced, with a long, saline finish.

Red wines have elegant profiles, sweetness and complex textures. Characterized by aromas of red fruit (raspberry, cherry, wild strawberry), liquorice, ginger and salt, the red wines have great drinkability, smooth tannins and opulent, spicy (pepper) and mentholated finish.

2023 reminds us a combination of the vintage 2000 and 2012.



### VINIFICATION :

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

De-stemming and vinification separately in concrete tanks with wild yeasts.

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

Harvest started on September 12th for the Syrah, and on September 22th for the Grenache.

**AGEING :** In wooden vats, in foudres and old barrels for 14 months.

### WINEMAKER TASTING NOTES :

This wine has a brilliant ruby color.

The nose is intense, revealing aromas of red fruits (wild strawberries, cherries, crushed raspberries), highlighted by a hint of floral and spice.

The palate is rich and silky, marked by a lovely freshness. Aromas of blueberries, wild blackberries, and redcurrants blend beautifully with delicate notes of violet, peppermint, and licorice. Fine, elegant tannins accompany the tasting, whose aromatic intensity gives way to a beautiful length.

Balance, complexity, and juicy taste characterize this cuvée, emblematic of the estate !

### FOOD AND WINE PAIRING :

Grilled Red Pepper Gazpacho with Basil

Saucisson Lyonnais

Mafé with chicken and carrot

Grilled red mullet fish

Praline crunch



2025-2040



16-17°C

### YEAR OF CREATION :

2004 Vintage

### VINES YEARS AVERAGE :

50 years old

### BLEND :

80 % Grenache

20 % Syrah

### YIELD :

29 hl/ha

### SOILS CHARACTERISTICS :

Sandy soil composed with round polished stones on the surface located inside « Le Clos ». This terroir is close to « Les Cassanets » plot producing Les Quartz in Châteauneuf-du-Pape.

2023 : [91 - 93]

« This wine is closer to a Châteauneuf-du-Pape than a Côte-du-Rhône. »

Jeb Dunnuck

JEB DUNNUCK