

le Clos du Caillou

LE NATURE

CÔTES-DU-RHÔNE (No sulfite, no input)

2017



2017 VINTAGE : An exceptionally premature and confidential harvest

2017 Vintage engendered climatic records which caused a particularly premature harvest with the beginning of the harvest on August 18th with our white grapes. It's also one of the smallest harvests of these last forty years, with average yields, around 17 hl/ha. This is mainly due to important "Coulure" phenomena and significant hydric deficit.

Despite these extreme conditions, our old vines did not suffer too much permitting to produce wines with a very good balance, beautiful fruit, freshness and silky tannins.

Whites have superb freshness, with beautiful elegance and great complexity.

VINIFICATION :

Harvest started on September 11th for Grenache and on September 22th for Carignan and Mourvèdre.

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

Vinification in whole bunches without adding sulfite.

AGEING : In stainless steel tank.

BOTTLING DATE : On January 24th 2018.

WINEMAKER TASTING NOTES :

This wine presents a red garnet color to the pass-velvet reflections. We discover an attractive fruity and floral nose accompanied by soft spices, star anise and cinnamon. The mouth is pure, smooth, pleasant with notes of wild plums and wild blackberries.

An attractive bottle to enjoy with friends, plainly.

FOOD AND WINES PAIRING :

Vegetables curry, chickpeas and coco milk - Sweet potatoes gratin.

YEAR OF CREATION :

2011 Vintage

VINES YEARS AVERAGE :

25-30 years old

BLEND :

75% Grenache
20% Carignan
5% Mourvèdre

YIELD :

19hl/ha

SOILS CHARACTERISTICS :

Sandy soil with round polished stones.
Selection of the cleanest grapes of our vineyard.



2018-2025



16°C