

Le Clos du Caillou

LA RÉSERVE CÔTES DU RHÔNE

2015  

VINTAGE 2015 : An exceptional vintage.

The 2015 vintage benefited of optimal weather conditions and promises an exceptional vintage, with an excellent ageing potential.

The wines are generous, with a wonderful structure, characterized by beautiful colors and excellent maturities.

This year was characterized by a mild winter, a warm spring with normal rainfall, following by a hot and dry summer with some heat picks exceeded several times 37°C.

The mid-September storm allowed the vines to avoid a too much extended hydric stress and to mature the grapes to the perfect state. These favorable weather conditions allowed us to harvest very healthy grapes.

White wines present a perfume of white and yellow flowers (acacia and linden tree), on generous mouths, fruity, refreshing with beautiful tensions.

2015 red wines present strong personalities, with excellent balance and beautiful concentration. We will find beautifully dark and deep colors on this vintage. Mouths are rich, very well-balanced, fruity, presented silky tannins, on beautiful length on the palate. These wines are well calibrated to age for many years.

This exceptional vintage may also be tasted in its youth but has the potential, for sure, to be kept in the cellar for many years, as well as the 1990, 1998, 2010 vintages.

VINIFICATION :

Harvest started on September 29th.

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

De-stemming (100%) and vinification in concrete tanks with wild yeasts. Pump-over, punch-down and delestages are made during all the grape maceration (30 days).

AGEING : In demi-muids (600L) for 14 months.

BOTTLING DATE : On February 1st 2017.

WINEMAKER TASTING NOTES :

This wine presents an attractive red garance dress on gooseberry reflections. The nose is elegant, greedy, on aromas of Madagascar vanilla where we found a subtle mixture of flavourings of wild cherries and wild plums. The mouth presents a superb sweetness with elegant tannins on aromas of Wild strawberries and blackberries.

FOOD AND WINE PAIRING :

Spices duck filet - Crusted rack of lamb - Roasted deer with tapenade.



YEAR OF CREATION :

1998 Vintage

VINES YEARS AVERAGE :

68 years old for the Grenache
16 years old for the Mourvèdre

BLEND :

70% Grenache
30% Mourvèdre

YIELD :

34.7hl/ha

SOILS CHARACTERISTICS :

Sandy soil, located inside Le Clos, very close to the name place "Les Bédines" and "La Guigasse" which are composed cuvée La Réserve Châteauneuf-du-Pape.



2017-2027



16-17°C


eRobertParker.com

(93-95)/100

« Probably the Côtes du Rhône of the vintage »


JancisRobinson.com

16 Points