

# Le Clos du Caillou

## LA RÉSERVE CÔTES-DU-RHÔNE

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 18<sup>th</sup>, with our white grapes. It's also one of the smallest harvests of these last forty years, with average yields, around 19 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 11<sup>th</sup>.

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

De-stemming (100%) and vinification in concrete tanks with wild yeasts.

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

**AGEING :** 90 % in demi-muids (600L) ( of 1 and 7 wines ) and 10% in terracotta amphora (500L), for 13 months.

**BOTTLING DATE :** On January 18<sup>th</sup> 2019.

### WINEMAKER TASTING NOTES :

This wine has a very pretty purple red color with Garance reflections. The nose is delicate on blackberry jam aromas. There are notes of cloves and wild oregano. The mouth is beautiful, dense, rich in structure and in matter, while smooth on soft and elegant tannins. It is dominated by red fruits associated with roasted cocoa beans. Beautiful creaminess.

### FOOD AND WINE PAIRING :

Galice prime rib matured - Lamb roasted in Provence herbs - Roast kid with Tarbais beans.



**YEAR OF CREATION :**  
1998 Vintage

**VINES YEARS AVERAGE :**  
Grenache: 68 years old  
Mourvèdre: 16 years old

**BLEND :**  
75% Grenache  
25% Mourvèdre

**YIELD :**  
19 hl/ha

**SOILS CHARACTERISTICS :**  
Sandy soil, located inside Le Clos, very close to the name place " La Guigasse" which are composed cuvée La Réserve Châteauneuf-du-Pape.




2020-2040



16-17°C

  
**RobertParker.com** (92-94)/100  
"Easily the equal of many Châteauneuf-du-Pape"

**JEB DUNNUCK** (91-94)/100

  
Jancis Robinson 17+ Points