

Le Clos du Caillo

LES QUARTZ CÔTES DU RHÔNE

2014



2014 VINTAGE:

2014 vintage, is on the continuity of 2013 vintage, offering beautiful wines with freshness.

This vintage started with mild rainy winter, allowing the hydric reserves have been reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were combined to decide to move forward the harvests.

Because of a summer punctuated with rains, fresh nights and less sun than the averages of the season, 2014 vintage losts of its precocity to become one of the latest vintages. Some rains occurred at the end of the harvests, requiring more vigilance on the sorting.

2014 vintage, is characterized by fruity wines, a good balance, less alcohol than the average (1%vol less), ample and round mouths with fine and well incorporated tannins. White wines have beautiful acidities, offering wines on tensions. 2014 leads us to predict a good potential of ageing for those who will have the patience to keep them enough time.

On 2014: " When the Grenache pinote! "



VINIFICATION :

Harvest started on September 11th for the Syrah and on September 25th for the Grenache.

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

De-stemming and vinification in concrete tanks with wild yeasts. Pump-over, punch-down and delestages are made during all the grape maceration (27 days).

AGEING : In wooden tanks, foudres and demi-muids (600L) for 14 months.

BOTTLING DATE : On November 27th 2015.

WINEMAKER TASTING NOTES :

This wine presents an attractive vermilion color.

The nose is intense, elegant, on spicy and licorice notes.

The mouth is smooth, ample, on aromas of chocolate, accompanied with small menthol notes. This wine presents a beautiful freshness and a very aromatic length.

FOOD AND WINE PAIRING :

Grilled Pourcin chitterling sausage grilled in the oven - Supreme of guinea fowl with potatoes.

YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

85% Grenache
15% Syrah

YIELD :

31hl/ha

SOILS CHARACTERISTICS :

Sandy soil composed with round polished stones on the surface located inside "Le Clos". This terroir is close to "Les Cassanets" area which produces Les Quartz in Châteauneuf-du-Pape.



2016-2020



16-17°C



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89-91/100