

# Le Clos du Caillo

## LES QUARTZ 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 10<sup>th</sup> for the Syrah and on September 5<sup>th</sup> 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 (30 days).

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

**BOTTLING DATE :** On February 2<sup>nd</sup> 2017.

### WINEMAKER TASTING NOTES :

This wine presents an attractive red cardinal color on terracotta reflections. We discover on the nose a wild flowerbed dominated by the lilac accompanied by aromas of red fruits compote and peel of citrus fruits. The mouth is dominated by marmalade of wild plums, blackberries compote, cherry liqueurs and sweet spices. This wine presents a smooth tannins and on very aromatic length.

### FOOD AND WINE PAIRING :

Poultry with truffles outside - Roasted duck - Deer gibelotte.



2017-2025



16-17°C



### YEAR OF CREATION :

2004 Vintage

### VINES YEARS AVERAGE :

50 years old

### BLEND :

85% Grenache  
15% Syrah

### YIELD :

34.7hl/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.



RobertParker.com

(90-92)/100



JancisRobinson.com

17 points



(15-15.5)/20