le Clos du Aillou

LES **QUARTZ** CÔTES-DU-RHÔNE



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^{th,} 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 August 29^{th} for Syrah and on September 12^{th} for Grenache.

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

De-stemming and vinification separately in concrete tanks with wild yeasts. Pump-over, manual punch-down and delestages are made during all the grape maceration (28 to 31 days).

AGEING : Ageing of the Grenache in truncated vat and in foudres and the Syrah is aged in demi-muids for 13 months.

BOTTLING DATE : On January 17th 2019.

WINEMAKER TASTING NOTES :

This wine has a very pretty Andrinople red color with Carmine reflections. The nose is magnificent on aromas of forest fruits, dominated by wild blackberry and raspberry, all accompanied by spicy notes of wild badiane and thyme in bloom. The mouth is complex with a superb length, dominated by notes of liquorice and Zan in violet.

FOOD AND WINE PAIRING :

Duck magret with Cranberries - Salmis of palombe – Pork cheek with Espelette chilli pepper





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YEAR OF CREATION : 2004 Vintage

VINES YEARS AVERAGE : 50 years old

BLEND : 85% Grenache 15% Syrah

YIELD : 19 hl/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 Châteauneufdu-Pape.

