

le Clos du Caillou

LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

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 18th, 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 28th and 29th.

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

De-stemming and co-fermentation in wooden tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (34 days).

AGEING : 90% in demi-muids (600L) (15% in new oak and 85% of 10 wines) and 10% in terracotta amphora (500L), for 14 months.

BOTTLING DATE : On February 12th 2019.

WINEMAKER TASTING NOTES :

This wine has a beautiful Cardinal red color with Garance reflections. The nose is beautiful, delicate on aromas of plum liquor and raspberry coulis. The mouth is superb, creamy, dynamic on aromas of fresh fruit compote, wild blackberry, wild strawberry, blueberry all accompanied by some spicy notes of Malaysia curry.

FOOD AND WINE PAIRING :

Pigeon pastille - Tenderloin pork fillet from Mont-Ventoux - Wellington beef-Hare à la Royale.



YEAR OF CREATION :

In 1998

(Produced only on the best vintages.)

VINES YEARS AVERAGE :

67 years old

BLEND :

55% Grenache

45% Mourvèdre

YIELD :

19hl/ha

SOILS CHARACTERISTICS :

Sandy soil located on the lieu-dit " La Guigasse" and "Pignan".



(98-100)/100

« La Réserve continue this bottling's winning ways, making 3 straight vintages in which I've rated it at least 97 points. »

JEB DUNNUCK

(94-96+)/100

« This is the first time that the Mourvèdre has hit this high a level »



2020-2050



16-17°C