le Clos du CXillou

LE **BOUQUET DES GARRIGUES** CÔTES-DU-RHÔNE

2018



2018 VINTAGE: A rare and unique vintage!

The vintage 2018 will be remembered by the winemakers of Chateauneufdu-Pape for years. After an abundant budding, the vintage seemed to be generous. But it was underestimating on the vagaring of Spring, which turned out to be extremely rainy, with more than 300 mm of precipitation in April and May. Without any help of the Mistral, the atmosphere was hot and wet, offering perfect conditions for Mildew development. "Never seen such a Spring" told us our Elders. This season required an investment of every moment for our team, especially for our vineyard, grown organically. Luckily, the summer was hot and dry, providing favorable conditions for producing excellent quality and harvest grapes of Marked by low yields (17 to 20 hl/ha), our 2018 wines have a beautiful elegance, delicate tannins and an outstanding balance. A seductive vintage, under low allocation.



Harvest started on August 23nd for Viognier, on August 28th for Grenache blanc and Roussanne and on October 2nd for Clairette.

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

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C. Vinification in stainless steel tank.

BOTTLING DATE: On December 18th 2018.

WINEMAKER TASTING NOTES:

This wine has a pretty clear color with blooming mimosa colors and Chartreuse reflections. The nose is complex, elegant and gourmet. We found aromas of fresh citrus zest, cedrat and candied tangerine. The palate is creamy, pleasant on notes of orange bark, passion fruits, associated with apricot sorbet. Very nice freshness and length.

FOOD AND WINE PAIRING:

Pan fried sole - Red mullet on bred with tomato.



YEAR OF CREATION:

1978 Vintage

VINES YEARS AVERAGE:

45 years old

BLEND:

35% Grenache blanc 30% Viognier 20% Clairette 15% Roussanne

YIELD:

35hl/ha

SOILS CHARACTERISTICS:

Sandy soil with round polished stones, located on the lieu-dit "Les Garrigues".



