

le Caillou

LE CAILLOU CÔTES-DU-RHÔNE

2018



2018 VINTAGE : A rare and unique vintage !

The vintage 2018 will be remembered by the winemakers of Chateauneuf-du-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 and harvest grapes of excellent quality at full maturity. 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.

All along their experience of Winemakers, Sylvie Vacheron and Bruno Gaspard with the help of the new generation, have tasted, compared, analysed a lot of different wines with their winemaker friends, with whom they decided to collaborate.

The cuvee Le Caillou Côtes-du-Rhône white 2018 is the result, for the second year, from these exchanges and give birth today to high qualitative wines, still in the research of Cuvées with the typicality of our terroirs.

VINIFICATION :

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 20th 2018.

WINEMAKER TASTING NOTES :

This wine has a pretty shiny yellow Topaz color with bright reflections.

We discover on the nose some aromas of white flowersbeds associated with white flesh fruits and beautiful Mirabelle. The mouth is full, creamy where we discover the apricot liqueur. Very nice length in mouth.

FOOD AND WINE PAIRING :

Cuttlefish cooked - Pissaladière with anchovy.



VINES YEARS AVERAGE :

40-50 years old

BLEND :

35% Grenache blanc

35% Viognier

15% Clairette blanche

15% Bourboulenc

YIELD :

35hl/ha

SOILS CHARACTERISTICS :

Sandy soils.



2019-2022



9-11°C