

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 rosé 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 the cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Vinification in stainless steel tank.

BOTTLING DATE : On December 19th 2018.

WINEMAKER TASTING NOTES:

This wine has a pretty brilliant colour of Cavaillon melon flesh. The nose is intensely fragranced with a panel of exotic fruit aromas, Antilles banana accompanied by notes of grapefruit. The mouth is creamy and tonic, on aromas of white flesh fruits and peach, with a long finish.

FOOD AND WINE PAIRING:

Gambas flavoured with pastis - Sea food paëlla - Spaghettis alle vongole.



VINES YEARS AVERAGE :

25 years old

BLEND :

55% Grenache

15% Counoise

15% Syrah

15% Mourvèdre

YIELD :

20hl/ha

SOILS CHARACTERISTICS:

Sandy and safres soils.



2019-2023



9-11°C