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.

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 Tradition Châteauneuf-du-Pape 2017 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.
De-stemming (100%) and vinification in concrete tanks with wild yeasts. Manual punch-down and delestages are made during all the grape maceration.

BOTTLING DATE : On February 13rd 2019.

WINEMAKER TASTING NOTES :

This wine has a superb red Amarante color with red Falun reflections. We found on the nose, Aleppo pine aromas associated with black plum. The mouth exposes a beautiful freshness and sucrosity on aromas of red fruit sabayon, blackcurrant cream and raspberry cream. The finish is marked by sweet spices of oregano and bay leaf.

FOOD AND WINE PAIRING :
Galice roasted Beef - Pork chop with ceps.

VINES YEARS AVERAGE:
30 years old

BLEND :
70% Grenache
15% Mourvèdre
15% Syrah

YIELD :
19hl/ha

SOILS CHARACTERISTICS :
Sandy and safres (compact sand) soils.

2019-2030

16-17°c

SARL LE CAILLOU – 1600 Chemin Saint Dominique – 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : closducaillou@wanadoo.fr – www.closducaillou.com