

le Caillou

LE **CAILLOU**
CÔTES-DU-RHÔNE

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 17 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 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 2017 is the result, for the first 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 January 23th 2018.

WINEMAKER TASTING NOTES:

This wine presents an elegant incarnadine rosé colour to the nacarat reflections. The nose is floral notes associated with the orange blossom and the frangipane.

The mouth is smooth presenting a beautiful freshness and a nice minerality dominated by aromas of blackberry and Ventoux blueberry.

FOOD AND WINE PAIRING:

Sushi Unagi - Thai spicy beef salad - Veal cordon bleu with Aubrac cheese.

VINES YEARS AVERAGE :

25 years old

BLEND :

40% Grenache

25% Syrah

35% Cunoise

YIELD :

19hl/ha

SOILS CHARACTERISTICS:

Sandy and safres soils.



2018-2022



9-11°C