

# le Caillo

LE **CAILLOU**  
CÔTES-DU-RHÔNE

2020



**2020 VINTAGE:** A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started from 1st September with our Syrah and 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combining complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.



#### **WINEMAKING:**

Hand-picking with sort out in the vineyard and in the cellar.

Pneumatic pressing in whole bunches.

Cold settling during one night at 10°C.

Winemaking in stainless steel tanks.

#### **WINEMAKER TASTING NOTES:**

Rose petal color, bright and clear reflections.

The nose is very delicate with daisy flower notes, wild rose, lilac violet, overblown rose associated with notes of peel of citrus fruit and cedar tree.

The palate shows notes of flesh of fresh apricot, vine peach, rose water and soft spices with redcurrant jelly.

#### **AVERAGE VINES YEARS:**

25 years old

#### **BLEND:**

80% Grenache

10% Cinsault

10 % Mourvèdre

#### **YIELD:**

37hl/ha

#### **SOILD CHARACTERISTICS:**

Safres and sandy soils

#### **FOOD AND WINE PAIRINGS :**

Watercress Salad with peach and Roquefort – Pistou Pastas – Plancha of small squid – Tomatoes and Tapenade pie with thyme – Pinchos de San Sebastián (tapas)



2021-2023



10-12°C