

le Clos du Caillo

LE NATURE

CÔTES-DU-RHÔNE (No sulfite, no input)

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.



VINIFICATION :

Harvest started on September 16th for Syrah and on September 17th and 24th for Grenache.

Hand-picking with sorting in the vineyard and then in cellar.

Vinification in whole bunches without adding sulfite.

AGEING : In stainless steel tank.

BOTTLING DATE : On January 18th 2019.

WINEMAKER TASTING NOTES :

This wine has a beautiful red Garnet color with Passe-velours reflections.

We find on the nose, aromas of black plum, Burlat cherry and crushed raspberries.

The palate is smooth, with a nice sweetness, on aromas of blueberry jam accompanied by notes of Sichuan pepper and white pepper.

Very beautiful length.

FOOD AND WINES PAIRING :

Tuna ventresca roasted "à la plancha" - Marbled ham and brawn - Smoked eel sushi.

YEAR OF CREATION :

2011 Vintage

VINES YEARS AVERAGE :

25-30 years old

BLEND :

70% Grenache
30% Syrah

YIELD :

19hl/ha

SOILS CHARACTERISTICS :

Sandy soil with round polished stones.
Selection of the cleanest grapes of our vineyard.



2019-2026



16°C