

le Clos du Caillou

ESPRIT NATURE CÔTES-DU-RHÔNE (No sulfite added)

2019



2019 VINTAGE : Vintage with high ageing potential, thanks to exceptional sanitary conditions!

The sanitary conditions of the year are totally different from 2018 as we experienced very dry and hot spring and summer, with a full week of heatwave end of June – temperatures rose about more than 40°C. The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions have been excellent with almost no sorting in the vineyard! We harvested very qualitative grapes but with low juice.

Our whites, that we released this year, are outstanding: on the palate, it is full and harmonious, with excellent balance and surprising pH. The reds asked for quite long macerations offering structured wines with great cellaring potential.

VINIFICATION :

Harvest started on September 9th for Syrah and on September 16th for Grenache.

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

Vinification in whole bunches without adding sulfite, during 18 days.

AGEING : In stainless steel tanks.

BOTTLING DATE : On February 17th 2020.

WINEMAKER TASTING NOTES :

This wine has a very pretty Carmine red colour with red raspberry reflections. The nose is very pleasant on aromas of wild strawberry, raspberry, blueberry and blackcurrant. The palate is smooth, dynamic with a nice freshness on concentrated aromas of red fruits, all supported by liquorice notes.

FOOD AND WINES PAIRING :

Corsica charcuterie plate – Provencal Caillette – Ceps fricassée – Andouille de Vire.



YEAR OF CREATION :

2011 Vintage

VINES YEARS AVERAGE :

25-30 years old

BLEND :

80% Grenache
20% Syrah

YIELD :

20 hl/ha

SOILS CHARACTERISTICS :

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



2020-2027



16°C