

# Le Clos du Caillou

## LES QUARTZ CÔTES-DU-RHÔNE

# 2016



2016 VINTAGE : An excellent cellaring potential.

*The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.*

Following by soft winter and cool spring, summer was hot and dry.

However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols.

Harvest started on August 31<sup>st</sup> with the white grapes and on September 7<sup>th</sup> with red grapes, for 3 weeks.

Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice.

Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.

### VINIFICATION :

Harvest started on September 9<sup>th</sup> for the Syrah and on September 13<sup>th</sup> for the Grenache.

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

De-stemming and vinification separately in concrete tanks with wild yeasts. Pump-over, manual punch-down and delestages are made during all the grape maceration (35 days).

**AGEING** : Ageing of the Grenache in wooden tanks and in foudres. Syrah is aged in barrels for 14 months.

**BOTTLING DATE** : On February 22<sup>nd</sup> 2018.

### WINEMAKER TASTING NOTES :

This wine presents a very attractive deep colour on the red garnet to the blood red reflections.

The nose has aromas of raspberry liqueur and crushed blackberry with slightly empyreumatic notes. The palate reveals some aromas of wild strawberry and blueberry zabaglione, associated with slightly licorice notes. This wine presents a magnificent freshness with very attractive tannins, which will bring a great longevity.

A very good wine.

### FOOD AND WINE PAIRING :

Lacquered duck - Guinea fowl with cabbage - Matelote of rabbit.



**YEAR OF CREATION :**  
2004 Vintage

**VINES YEARS AVERAGE :**  
50 years old

**BLEND :**  
85% Grenache  
15% Syrah

**YIELD :**  
30 hl/ha

**SOILS CHARACTERISTICS :**  
Sandy soil composed with round polished stones on the surface located inside "Le Clos". This terroir is close to "Les Cassanets" area which produces Les Quartz in Châteauneuf-du-Pape.

**JEB DUNNUCK** 93/100

« A rare level of minerality and depth for a Côtes du Rhône »

  
eRobertParker.com

90-92/100



2018-2026



16-17°C