

le Clos du Caillou

LES QUARTZ CHÂTEAUNEUF-DU-PAPE

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 19 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.

VINIFICATION :

Harvest started on August 28th for Syrah and on September 7th for Grenache.

Hand-picking with sorting in the vineyard and then in cellar. De-stemming (100%) and fermented separately in wooden tanks for Syrah and in concrete tank for Grenache, with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (32 days).

AGEING : 90% in demi-muids (600L) (2 to 9 wines) and 10% in terracotta amphora (500L) for 14 months.

WINEMAKER TASTING NOTES :

This wine has a beautiful deep Bismarck red color with Vermeil reflections. The nose is nice, expressive on complex aromas of orange peel, wood strawberries associated with curcuma notes. The palate is dense with pretty structured tannins where we find notes of dark fruit compote associated with cloves, black pepper, Sichuan berries and Bourbon vanilla. A beautiful long-keeping wine that will accompany perfectly your festive dishes.

FOOD AND WINE PAIRING :

Deer in Grand Veneur sauce - Fricassee of Scotland wild grouses - Wild duck pie - Artichokes gratin with wild mushrooms.



YEAR OF CREATION :

1999 Vintage

VINES YEARS AVERAGE :

57 years old

BLEND :

75% Grenache
25% Syrah

YIELD :

19hl/ha

SOILS CHARACTERISTICS :

Sandy soil composed with round polished stones on the surface, located on the name place "Les Cassanets".



2020-2041



16-17°C


eRobertParker.com

(95-97)/100

« It's another stunning wine from this stellar property. »

JEB DUNNUCK

(94-96)/100