

# le Clos du Caillo

## NATURE CÔTES DU RHÔNE

# 2015



2015 VINTAGE : An exceptional vintage.

*The 2015 vintage benefited of optimal weather conditions and promises an exceptional vintage, with an excellent ageing potential.*

*The wines are generous, with a wonderful structure, characterized by beautiful colors and excellent maturities.*

This year was characterized by a mild winter, a warm spring with normal rainfall, following by a hot and dry summer with some heat picks exceeded several times 37°C.

The mid-September storm allowed the vines to avoid a too much extended hydric stress and to mature the grapes to the perfect state. These favorable weather conditions allowed us to harvest very healthy grapes.

White wines present a perfume of white and yellow flowers (acacia and linden tree), on generous mouths, fruity, refreshing with beautiful tensions.

2015 red wines present strong personalities, with excellent balance and beautiful concentration. We will find beautifully dark and deep colors on this vintage. Mouths are rich, very well-balanced, fruity, presented silky tannins, on beautiful length on the palate. These wines are well calibrated to age for many years.

This exceptional vintage may also be tasted in its youth but has the potential, for sure, to be kept in the cellar for many years, as well as the 1990, 1998, 2010 vintages.

### VINIFICATION :

Harvest started on September 16<sup>th</sup> for Syrah and on September 18<sup>th</sup> for Grenache.

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

Vinification in whole bunches without adding sulfite. Maceration is made for 22 to 24 days.

**AGEING :** In stainless steel tank.

**BOTTLING DATE :** On January 21<sup>st</sup> 2016.

### WINEMAKER TASTING NOTES :

This wine presents a magnificent blood red color to the brilliant reflections. The nose is particularly bright, on aromas of small violets flowers, associated to the Grenache grape and wild plum.

The mouth is round, smooth, presenting an attractive volume, on aromas of black plum and fresh fig.

### FOOD AND WINES PAIRING :

Country-kitchen terrine - Sausage from Ardèche region - Caillette from Provence region.

#### YEAR OF CREATION :

2011 Vintage

#### VINES YEARS AVERAGE :

63 years old

#### BLEND :

85% Grenache

15% Syrah

#### YIELD :

35hl/ha

#### SOILS CHARACTERISTICS :

Sandy soil with round polished stones.



2016-2021



16°C