

# le Clos du Caillo

## NATURE 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 10<sup>th</sup> for Syrah and on September 22<sup>th</sup> for Counoise and Grenache.

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

Vinification in whole bunches without adding sulfite. Maceration is made for 18 days.

**AGEING** : In stainless steel tank.

**BOTTLING DATE** : On January 18<sup>th</sup> 2017.

### WINEMAKER TASTING NOTES :

This wine presents a nice red garnet color on purple reflections.

The nose is dominated by notes of jam wild red fruits.

The mouth is very smooth on aromas of jam myrtle and wild blackberries associated to the black cherry.

### FOOD AND WINES PAIRING :

Beef rib - Gnocchi with truffles - Plate of Corsica charcuterie.

### YEAR OF CREATION :

2011 Vintage

### VINES YEARS AVERAGE :

16 years old

### BLEND :

40% Counoise

55% Syrah

5% Grenache

### YIELD :

35hl/ha

### SOILS CHARACTERISTICS :

Sandy soil with round polished stones.



2017-2021



16°C