

le Clos du Caillou

LA RÉSERVE - Côtes du Rhône

White 2013



Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintage of these last 30 years, reminding us the maturities of the 1980's years. This vintage is characterized by low yields and by atypical balances where the fruit wins on the power.

Indeed, the spring 2013 is part of the coldest and wettest springs of these last years resulting in the delay of the vegetative, up to a couple of weeks. The blooming was disturbed by strong temperature variations and results in an important flower abortion on Grenache. The meteorological conditions of the 2013 summer were good but insufficient to catch up the time lost in spring.

The alcoholic and malolactic fermentations quickly ended giving good balance to the wine with beautiful acidities, with moderate alcoholic degrees and with a grenache on the fruit. White wines present a beautiful aromatic and gustative freshnesses with a good potentiel of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees. **Our wines are certificated Organique Wine (AB) since the vintage 2010 (organic vines) and Biologique Wine since 2012 (organic vinification).**



Year of creation:	2012
Vines years average:	1965- 1997
Grapes varieties:	65% Clairette, 20% Grenache blanc, 15% Viognier
Soil characteristic:	Sandy soil with rolled pebbles and clay underground.
Yield:	19 hl/ha
Harvest	Hand picking with sorting in the vineyard. Grapes are then transporting in a boxes of 300 kgs, protected by carbonic snow. Harvest begun on the 24- 25 th September 2013
Vinification:	Pneumatic pressing with full grapes during 4 hours for a smoothly extraction. Cold settling during one night (10°C). Vinification in new demi-muids for the clairette, in barrels for the viognier and in stainless steel tank for the grenache blanc.
Bottling date:	On February 6th 2014
Tasting:	This wine presents an attractive intense and brilliant dress. The nose is fine, elegant and complex, where we find pineapple aromas and dried bananas, associated to the quince jelly. The mouth is powerful, voluminous with grilled aromas. We find vanilla apples- quince aromas, bourbon, supported by Chinese anisees and white pepper aromas. This wine will express himself in time.
Foods:	<i>Fillet of sole with buttered green cabbage, Pikeperch fillet, Quenelle of pike with crayfish sauce</i>