

le Clos du Caillou

LES SAFRES - Châteauneuf-du-Pape



Red 2013

Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintages 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 resulted 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 freshness with a good potential of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees.



Year of creation:	2004
Vines years average	1958
Grapes varieties:	95% Grenache, 5% Mourvèdre, Vaccarèse and Cinsault
Soil characteristic:	Sandy and safres soil (compact sand) on the name place "Les Bédines", giving to the wine suppleness and fineness.
Yield:	19 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in boxes of 300 kgs, protected by carbonic snow. The harvest started on October 4th 2013
Vinification:	De-stemming and vinnification in concrete tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturally with wild yeast. Punch-down and delestages are made during all the grapes maceration (30 days).
Ageing:	In foudres for 15 months
Bottling date:	On March 23rd 2015
Tasting:	This wine presents an attractive deep red dress with blood reflections. The nose is on gingerbread aromas, associated with red berries and with licorice. The mouth is fresh, on plum jam/ figs aromas, associated to cherries and raspberries, with spices mark, black pepper and Indian curry. This wine has a long final.
Foods:	<i>Braised pheasant stuffed with ceps and nuts - Wild boar stew - Roast fillet of venison with cranberries - Breast of lamb with Provencal herbs</i>
Storage:	Potential to be aged more than 10 years

