

Le Clos du Caillo

LE BOUQUET DES GARRIGUES 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 3rd for Viognier and Roussanne, on September 5th and 8th for Grenache blanc and on September 9th for Clairette.

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

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C. Vinification in stainless steel tank.

BOTTLING DATE : On January 20th 2016.

WINEMAKER TASTING NOTES :

This wine presents an attractive straw yellow color to the brilliant reflections. The nose is very aromatic, revealing aromas of small fresh apricots, accompanied by some notes of Victoria pineapple and Plantin banana.

The mouth is elegant, smooth, on aromas of compote of pears, peaches and banana flambée, associated to the agave syrup.

FOOD AND WINE PAIRING :

Fish soup - Carpaccio of scallops with a point of Aquitaine caviar.



YEAR OF CREATION :

1978 Vintage

VINES YEARS AVERAGE :

45 years old

BLEND :

40% Grenache blanc
30% Clairette rose
20% Viognier
10% Roussanne

YIELD :

43hl/ha

SOILS CHARACTERISTICS :

Sandy soil with round polished stones, located inside "Le Clos" and on the name place "Les Garrigues".



2016-2020



10-12°C