

Le Clos du Caillou

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE 2017



2017 VINTAGE : An exceptionally premature and confidential harvest

2017 Vintage engendered climatic records which caused a particularly premature harvest with the beginning of the harvest on August 18th with our white grapes. It's also one of the smallest harvests of these last forty years, with average yields, around 17 hl/ha. This is mainly due to important "Coulure" phenomena and significant hydric deficit.

Despite these extreme conditions, our old vines did not suffer too much permitting to produce wines with a very good balance, beautiful fruit, freshness and silky tannins.

Whites have superb freshness, with beautiful elegance and great complexity.



VINIFICATION :

Harvest started on August 18th for Viognier, on August 21st for Grenache blanc and on September 4th 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 24th 2018.

WINEMAKER TASTING NOTES :

This wine presents a magnificent imperial yellow colour, a beautiful brilliant with topaz yellow reflects.

The nose is elegant and discreet, reminding us the wild flowerbeds. We can smell some notes of dry apricots, guava and fresh papaya. The mouth shows a beautiful freshness, but also pastry cream aromas, associated to the peppermint and to the lemon verbena.

This wine is bursting with an attractive finish on spicy and peppered notes.

FOOD AND WINE PAIRING :

Prawns cooked on salt crust - Sbrinz (Swiss cheese) - Panfried Turbot cooked in oven .

YEAR OF CREATION :

1978 Vintage

VINES YEARS AVERAGE :

45 years old

BLEND :

40% Clairette
30% Grenache blanc
20% Viognier
10% Bourboulenc

YIELD :

27hl/ha

SOILS CHARACTERISTICS :

Sandy soil with round polished stones, located on the lieu-dit "Les Garrigues".



2018-2024



10-12°C

JEB DUNNUCK 91/100

« Beautifully, pure and elegant. »