

Le Clos du Caillou

LA RÉSERVE CHÂTEAUNEUF DU PAPE

2015



VINTAGE 2015 : 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 30th.

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

De-stemming and co-fermentation in wooden tank with wild yeasts.

Punch-down and delestages are made during all the grape maceration (30 days).

AGEING : For 14 months in demi-muids (600L) (50% in new oak and 50% of 4 wines).

BOTTLING DATE : On February 23rd 2017.

WINEMAKER TASTING NOTES :

This wine presents a beautiful red Vermeil color on Amarante refectations. The nose is on delicate notes of multitude of spices and on red flesh fruits. The mouth is smooth, elegant marked by silky tannins, where we found aromas of liqueur of stone fruits and strawberry, highlighted by sweet spices, light tobacco, cloves, Sichuan and Madagascar pepper. This wine is marked by magnificent length.

FOOD AND WINE PAIRING :

Roast pheasant with currants – Capercaillies with cream.

YEAR OF CREATION :

In 1998

(Produced only on the best vintages.)

VINES YEARS AVERAGE :

67 years old

BLEND :

55% Grenache

45% Mourvèdre

YIELD :

31hl/ha

SOILS CHARACTERISTICS :

Sandy soil located on the lieu-dit " La Guigasse" and "Pignan" giving to the wine fineness and freshness.



2017-2032



16-17°C



(94-97)/100

17 Points

3.5*

John Livingstone-Learmonth

Tim Atkin

95 Points

vinous

(93-95)/100