

le Clos du Caillou

LES QUARTZ 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 23rd and 24th.

Hand picking with sorting in the vineyard and then in cellar. De-stemming (100%) and co-fermentation in wooden tanks with wild yeasts. Punch-down and delestages are made during all the grape maceration (30 days).

AGEING : In demi-muids (600L) (3 to 5 wines) for 14 months.

BOTTLING DATE : On February 23rd 2017.

WINEMAKER TASTING NOTES :

This wine presents a red raspberry color on red crushed strawberry reflections. The nose is on aromas of undergrowth spices, badian, with notes of vanilla stick associated to the liqueur of cherry. The mouth is smooth, elegant, on notes of liqueur of Pyrénées cherry and wild plums. We found elegant and delicate tannins with a beautiful aromatic length.

FOOD AND WINE PAIRING :

Salmi pigeon - Stroganoff beef - Galice rib roast.



YEAR OF CREATION :

1999 Vintage

VINES YEARS AVERAGE :

57 years old

BLEND :

85% Grenache
15% Syrah

YIELD :

31hl/ha

SOILS CHARACTERISTICS :

Sandy soil composed with round polished stones on the surface, located on the name place "Les Cassanets".



2017-2031



16-17°C


eRobertParker.com

(92-94)/100


John Livingstone-Learnmonth

4*

vinous

(92-94)/100