

le Clos du Caillou

LES SAFRES 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 2nd.

Hand picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night (10°C). Vinification of 20% of the wine in new barrels and 80% in barrels of 5 to 7 wines.

AGEING : In wooden barrels for 3 months.

BOTTLING DATE : On January 21st 2016.

WINEMAKER TASTING :

This wine presents a beautiful yellow brilliant color. The nose is expressive, dominated by compote of white fruits aromas with vanilla of Madagascar, accompanied by some notes of zan in the violet and licorice. The mouth is smooth, following by a beautiful minerality and a good length which will allow this wine to age more than 10 years.

FOOD AND WINES PAIRING :

Tasty stuffed fillets of red mullet with small vegetables - Saffron risotto with young crustaceans - Veal chops with chanterelles - Baked turbo.



YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

40 years old

BLEND :

40% Grenache blanc
30% Roussanne
30% Clairette

YIELD :

32hl/ha

SOILS CHARACTERISTICS :

Sandy and safres soil on the name place "Les Bédines" and "Pignan" conferring to the wine fineness and elegance.



2016-2023



16-17°C