

Le Clos du Caillo

LES SAFRES CHATEAUNEUF DU PAPE

2016



2016 VINTAGE : An excellent cellaring potential.

The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.

Following by soft winter and cool spring, summer was hot and dry. However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols. Harvest started on August 31st with the white grapes and on September 7th with red grapes, for 3 weeks. Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice. Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.



VINIFICATION :

Harvest started on September 1st. 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 4 months.

BOTTLING DATE : On January 20th 2017.

WINEMAKER TASTING :

This wine presents a yellow topaz color on brilliant reflections. The nose is expressive, on gourmand notes of Victoria bananas, passion fruits and liqueur of peach. The mouth has a beautiful balance where we found aromas of vanilla, fruits with white flesh associated to the hawthorn. This wine is suave on a beautiful aromatic length.

FOOD AND WINES PAIRING :

Calf sweetbread with truffles - Grouper fillet with fresh pepper - Pospoder abalones.

YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

40 years old

BLEND :

40% Grenache blanc
30% Roussanne
30% Clairette

YIELD :

30hl/ha

SOILS CHARACTERISTICS :

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



2017-2024



8-12°C