

# le Clos du Caillou

## LES SAFRES CHÂTEAUNEUF DU PAPE

# 2014



### 2014 VINTAGE :

2014 vintage, is on the continuity of 2013 vintage, offering beautiful wines with freshness.

This vintage started with mild rainy winter, allowing the hydric reserves have been reconstituted, followed by a hot and dry spring (1°C warmer than the average). All the parameters were combined to decide to move forward the harvests.

Because of a summer punctuated with rains, fresh nights and less sun than the averages of the season, 2014 vintage lost its precocity to become one of the latest vintages. Some rains occurred at the end of the harvests, requiring more vigilance on the sorting.

2014 vintage, is characterized by fruity wines, a good balance, less alcohol than the average (1%vol less), ample and round mouths with fine and well incorporated tannins. White wines have beautiful acidities, offering wines on tensions. 2014 leads us to predict a good potential of ageing for those who will have the patience to keep them enough time.

On 2014: " When the Grenache pinote! "



### VINIFICATION:

Harvest started on September 1<sup>st</sup>.

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

De-stemming and vinification in wooden tanks with wild yeasts. Punch-down and delestages are made during all the grape maceration (23 days).

**AGEING :** In foudres for 17 months.

**BOTTLING DATE :** On March 1<sup>st</sup> 2016.

### WINEMAKER TASTING NOTES :

This wine presents a deep red color with blood reflection.

The nose is dominated by aromas of zinfandel in the violet, associated to the Pyrenees black cherry jam.

The mouth is unctuous, elegant, on liqueur perfume of strawberry and raspberry, accompanied by some notes of soft spices (Colombo) and orange zest. This wine possesses a beautiful aromatic length.

### FOOD AND WINE PAIRING :

Duck with orange - Duck breast with honey - Wild boar stew with chocolate and orange.

### YEAR OF CREATION :

2004 Vintage

### VINES YEARS AVERAGE :

50 to 60 years old

### BLEND :

95% Grenache,  
5% Mourvèdre, Vaccarèse and Cinsault

### YIELD :

29hl/ha

### SOILS CHARACTERISTICS :

Sandy and safres soils (compact sand) located on the name place "Les Bédines", giving to the wine suppleness and fineness.

  
eRobertParker.com

(91-93)/ 100

  
JancisRobinson.com

16.5/20



(92-94)/ 100



2016-2026



16-17°C