

Le Clos du Caillou

LA RÉSERVE CÔTES DU RHÔNE

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 5th for the Grenache and on September 20th and 22nd for Clairette .
Hand picking with sorting in the vineyard and in the cellar.
Pneumatic pressing in whole bunches. Cold settling during one night (10°C).
Vinification for 50% in new demi-muids and 50% in stainless steel tank.

AGEING : In demi-muids and in stainless steel tank for 4 months.

BOTTLING DATE : On January 20th 2017.

WINEMAKER TASTING NOTES :

This wine presents a beautiful yellow ivory dress on yellow Nankin reflections.

The nose is on lightly toasted aromas, associated to the aromas of orange and crystallized melon.

The mouth presents aromas of cooked apple, carpaccio of wild peach with notes of licorice and Zan.

FOOD AND WINE PAIRING :

Beaufort pie - Trout with almonds - Truffade.

YEAR OF CREATION :
2012 Vintage

VINES YEARS AVEARGE :
50 years old

BLEND :
95% Clairette
5% Grenache

YIELD :
30hl/ha

SOILS CHARACTERISTICS :
Sandy soils composed with round polished stones and clay underground, on the lieu-dit « Les Garrigues ».



2017-2023



10-12°C