

Le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

2017



2017 VINTAGE: An exceptionally premature and confidential harvest

2017 Vintage engendered climatic records which caused a particularly premature harvest with the beginning of the harvest on August 18th with our white grapes. It's also one of the smallest harvests of these last forty years, with average yield, around 17 hl/ha. This is mainly due to important "Coulure" phenomena and significant hydric deficit.

Despite these extreme conditions, our old vines did not suffer too much permitting to produce wines with a very good balance, beautiful fruit, freshness and silky tannins.

Whites have superb freshness, with beautiful elegance and great complexity.

VINIFICATION :

Harvest started on September 19th.

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 40% in new demi-muids (600L) and 60% in stainless steel tank.

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

BOTTLING DATE : On February 21st 2018.

WINEMAKER TASTING NOTES :

This wine presents a magnificent Auréolin yellow color to the wild wheat reflections.

The nose is discreet on aromas of fruits spread in the verbena tea associated to the notes of pistachio liqueur.

The mouth is fine and elegant dominated by aromas of white flesh fruits accompanied with syrup of citrus fruits, citron jam and green lemon marmalade.

This wine has a beautiful minerality.

FOOD AND WINE PAIRING :

Bourride Sêtoise - Bouillabaisse - Crabs soup - Thermidor lobster.

YEAR OF CREATION :

2012 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

97% Clairette

3% Grenache

YIELD :

35hl/ha

SOILS CHARACTERISTICS :

Sandy soils composed with round polished stones located inside Le Clos.

JEB DUNNUCK 91/100

« This full-bodied, rich, unctuous white has good acidity, beautiful minerality, and a great finish. Open a bottle the next time you have a classy meal and count yourself lucky. »



2018-2028



10-12°C