

# le Clos du Caillou

## LES QUARTZ - Côtes du Rhône

### Red 2011



#### **Vintage 2011**

An exceptional year: summer spring, spring summer and ideal autumn. The precocity of the spring surprised everybody and accelerated the works in the vineyard.

The flowering took place without block at the beginning of may, leading to predict a very premature harvest (100 days later) for the second week of August. The spring summer, with precipitation in July and in August allowed the vineyard to not suffer with a hydric stress, during the maturation period. As a result the harvest announced for the end of August, began normally on September 12th. "The Indian summer" without precipitation, let us the possibility to harvest some very healthy grapes with perfect maturity. The wine is concentrated, fruity, with a good acidity, remember us the solar character of the 2000 and 2009 vintages.

This wine comes from the oldest vines, located inside the Clos du Caillou property. The 1936 un-classification, explains that all vines inside the Clos are on Côtes du Rhône Appellation. However, this terroir is close to the named-place "Les Cassanets" which composes the Châteauneuf-du-Pape Quartz. This bloc is cultivated traditionally with very low yield (26 hl/ha) and with technical respecting the nature (plowings, organic amendments, phytosanitary treatments reduced to the employment of sulfur and copper only). The terroir is mainly constituted by rolled pebbles. This wine is blend with **85 % of Grenache and 15 % of Syrah**.

#### **Winemaking:**

Harvest began on september 12th for syrah and on september 13rd for grenaches. After an exclusively manual picking and sorting in the vineyard, the grapes are transported to the cellar by boxes of 300 kg. After de-stemming, the grapes are sent to a wooden tank where they will follow a first cold maceration, to extract a maximum of the grape aromas. The alcoholic fermentation started naturally with the natural yeast. A daily work, between punch-down and delestages was made during all the grape maceration (25 days). Grenache is then aged during 11 months in wooden tank and 5 months in foudres. Syrah is aged in big wooden barrels (600L) during 16 months. The bottling was made on March 25th, 2013 for a production of 22 000 bottles and 642 magnums.

#### **Tasting:**

*Beautiful red dress, in the carmine reflections with bluish notes. We discover violets aromas, associated with oregano and juniper berry notes. This wine presents a beautiful mouth with a lot of unctuousness and elegance, on aromas of wild plums, crystallized cherry liqueur, with Madagascar vanilla cream notes. Very beautiful length.*

