

le Clos du Caillou

LA RÉSERVE - 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 Bédines" and "Guigasse" which composes the Châteauneuf-du-Pape Reserve. This bloc is cultivated traditionally with very low yield (27 hl/ha) and with techniques respecting the nature (Plowings, organic amendments, phytosanitary treatments reduced to the employment of sulfur and copper only). It's a sandy soil. This wine is blended with **75 % of Grenache and 25 % of Mourvèdre.**

Winemaking:

Harvests began on september 27th. After an exclusively manual picking and a 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 cement 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 grapes maceration. This wine is then aged during 17 months in foudres. The bottling was made on march 26th, 2013 for a production of 6230 bottles and 309 magnums.

Tasting:

Beautiful red dress in the red raspberry reflections. The nose is dominated by licorice aromas, supported by red berry liqueur aromas. The mouth is very elegant, pleasant with a lot of unctuousness. We find in the mouth, some raspberry liqueur aromas and strawberry, associated to the blackcurrant pulp with spice aromas and white tobacco. A beautiful ageing.

