

le Clos du Caillou

LA RÉSERVE - Châteauneuf-du-Pape



Red 2013

Vintage 2013

Vintage on the freshness with moderate alcoholic degrees.

2013 is one of the latest vintages of these last 30 years, reminding us the maturities of the 1980's years. This vintage is characterized by low yields and by atypical balances where the fruit wins on the power.

Indeed, the spring 2013 is part of the coldest and wettest springs of these last years resulting in the delay of the vegetative, up to a couple of weeks. The blooming was disturbed by strong temperature variations and resulted in an important flower abortion on Grenache. The meteorological conditions of the 2013 summer were good but insufficient to catch up the time lost in spring.

The alcoholic and malolactic fermentations quickly ended giving good balance to the wine with beautiful acidities, with moderate alcoholic degrees and with a grenache on the fruit. White wines present a beautiful aromatic and gustative freshness with a good potential of ageing.

2013 is a vintage with low yield, on freshness and with moderate alcoholic degrees.



Year of creation:	1998 - Produce only during the best vintages.
Vines years average:	Around 60 years (1954-1968)
Grapes varieties:	55% Grenache and 45% Mourvèdre
Soil characteristic:	Sandy soil on the name place " La Guigasse" et "Pignan"
Yield:	19 hl/ha
Harvest:	Hand picking with sorting in the vineyard. Grapes are then transporting in boxes of 300 kgs, protected by carbonic snow. This is the last grapes that we picked at the domain. The harvest started on October 17th and 18th 2013.
Vinification:	De-stemming and vinnification in wooden tank. Cold maceration during 48 hours to extract a maximum of the grapes aromas. Then the alcoholic fermentation engage naturally with wild yeast. Pigeages and delestages are made during all the grapes maceration (35 days).
Ageing:	In demi-muids (600L) for 15 months.
Bottling date:	On March 23rd 2015
Tasting:	This wine presents a magnificent purple dress with brilliant reflections. The nose is elegant, marked by the licorice stick and the violet Zan, on crystallized cherries and ginger plums marks. The mouth is smooth, soft with a lot of volume, marked by red berries and by licorice liqueur. We perceive in finale, of numerous spiced marks (wild cade and long pepper of Indonesia). This wine is excessively long and pleasant
Foods:	<i>Lamb tajine with prune- Big ceps stuffed with games offals - Venison stew</i>
Storage:	Potential to be aged more than 20 years.

