

LE CAILLOU

CÔTES-DU-RHÔNE

2020



2020 VINTAGE: A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started from 1st September with our Syrah and 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combing complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.



WINEMAKING:

Hand-picking with sort out in the vineyard and in the cellar. Pneumatic pressing in whole bunches.
Cold settling during one night at 10°c.

Beginning of Harvests on 25th August for the white Grenache, 26th August for the Viognier and 6th September for the white Clairette.

Vinification in stainless steel tanks.

WINEMAKER TASTING NOTES:

Golden color, bright wine with beautiful clarity.

The nose is intense with aromas of marinated apricot, vine peach, fresh pink grapefruit and yuzu.

The palate is round and fresh, with white fruit liquor, pear, fresh pineapple and notes of peel of citrus fruits.

It is a mineral and gourmet wine.

I

SOILS CARACTERISTICS:

VINES YEARS AVERAGE:

40-50 years old

50% Grenache

35% Viognier 15% Clairette

BLEND:

YIELD:

36 hl/ha

Sandy soils

FOOD AND WINE PAIRINGS:

Grilled Sole – Tellines of Méditerranée with garlic and parsley – Linguine with clams – Grilled Sardines – Codfish brandade.



2021-2026



10-12°c