

Le Clos du Caillo

LES SAFRES CHATEAUNEUF-DU-PAPE

2018



2018 VINTAGE : A rare and unique vintage !

The vintage 2018 will be remembered by the winemakers of Chateauf-du-Pape for years. After an abundant budding, the vintage seemed to be generous. But it was underestimating on the vagaring of Spring, which turned out to be extremely rainy, with more than 300 mm of precipitation in April and May. Without any help of the Mistral, the atmosphere was hot and wet, offering perfect conditions for Mildew development. "Never seen such a Spring" told us our Elders. This season required an investment of every moment for our team, especially for our vineyard, grown organically. Luckily, the summer was hot and dry, providing favorable conditions for producing and harvest grapes of excellent quality at full maturity.

Marked by low yields (17 to 20 hl/ha), our 2018 wines have a beautiful elegance, delicate tannins and an outstanding balance. A seductive vintage, under low allocation.

VINIFICATION:

Harvest started on October 2nd.

Hand-picking with sorting in the vineyard and then in cellar.

De-stemming (100%) and vinification in concrete tanks with wild yeasts.

Pump-over and delestages are made during all the grape maceration (34 days).

AGEING : In foudres (75%) and in demi-muids (25%), for 14 months.

BOTTLING DATE : On January 24th, 2020.

WINEMAKER TASTING NOTES :

This wine has a nice Amaranth red color with purple reflections. The nose has nice aromas of red fruit, orange peel and salty butter. The palate is creamy, fresh, on notes of cocoa beans and cherry liqueur. Very nice balance, lots of finesse and nice length.

FOOD AND WINE PAIRING :

Roasted deer - Brochette of thrushes - Salmis of teal.



YEAR OF CREATION :
2004 Vintage

VINES YEARS AVERAGE :
50 to 70 years old

BLEND :
75% Grenache
25% Mourvèdre

YIELD :
18 hl/ha

SOILS CHARACTERISTICS :
Sandy and safres soils (compact sand) located on the name place "Les Bédines", giving to the wine suppleness and fineness.


eRobertParker.com (90-92)/100

JEB DUNNUCK (91-93)/100



2020-2038



16-17°c