

Le Clos du Caillo

LE BOUQUET DES GARRIGUES CÔTES DU RHÔNE 2015



2015 VINTAGE : An exceptional vintage.

The 2015 vintage benefited of optimal weather conditions and promises an exceptional vintage, with an excellent ageing potential.

The wines are generous, with a wonderful structure, characterized by beautiful colors and excellent maturities.

This year was characterized by a mild winter, a warm spring with normal rainfall, following by a hot and dry summer with some heat picks exceeded several times 37°C.

The mid-September storm allowed the vines to avoid a too much extended hydric stress and to mature the grapes to the perfect state. These favorable weather conditions allowed us to harvest very healthy grapes.

White wines present a perfume of white and yellow flowers (acacia and linden tree), on generous mouths, fruity, refreshing with beautiful tensions.

2015 red wines present strong personalities, with excellent balance and beautiful concentration. We will find beautifully dark and deep colors on this vintage. Mouths are rich, very well-balanced, fruity, presented silky tannins, on beautiful length on the palate. These wines are well calibrated to age for many years.

This exceptional vintage may also be tasted in its youth, but has the potential, for sure, to be kept in the cellar for many years, as well as the 1990, 1998, 2010 vintages.

VINIFICATION :

Harvest started on September 11th for the Syrah, on September 30th for the Grenache and on October 1st for Carignan and Mourvèdre.

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

90% of De-stemming (10% in whole clusters) and vinification in concrete tanks with wild yeasts. Pump-over, punch-down and delestages are made during all the grape maceration (30 days).

AGEING : In foudres for 14 months.

BOTTLING DATE : On February 3rd 2017.

WINEMAKER TASTING NOTES :

This wine presents a beautiful red carmine color with red falun reflection.

The nose is dominated by spices, black pepper and Tabaco leaf.

We can smell on the nose some aromas of red fruits, Burla cherry and Pyrénées cherry.

The mouth is round, pleasant on freshness, dominated by red fruits.

FOOD AND WINE PAIRING :

Roasted lamb - Lamb shank with spices - Duck Tajine with quinces.

YEAR OF CREATION :

1978 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

85% Grenache

10% Syrah

5% Carignan and Mourvèdre

YIELD :

34.7hl/ha

SOILS CHARACTERISTICS :

Sandy soils composed with round polished stones and clay underground, on the name place « Les Garrigues » and « Le Coudoulet ».



2017-2023



16-17°C


eRobertParker.com

90-92/100


JancisRobinson.com

15.5 Points



15/20