

le Clos du Caillo

LES SAFRES CHATEAUNEUF DU PAPE

2015



VINTAGE 2015 : 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 21st.

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

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

Punch-down and delestages are made during all the grape maceration (32 days).

AGEING : In foudres and in barrels of 2 to 6 wines, for 14 months.

BOTTLING DATE : On February 23rd 2017.

WINEMAKER TASTING NOTES :

This wine presents a dark purple red dress on Vermeils reflections.

The nose is elegant, finesse, on aromas of citrus fruits bark and stone fruits. The mouth is powerful, on aromas of dark fruits, blueberry of Hautes-Alpes, infused into the licorice stick. We also found some notes of fresh tobacco and sweet spices.

FOOD AND WINE PAIRING :

Roast duck with mango and thyme - Stuffed partridge.



YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

50 to 70 years old

BLEND :

95% Grenache,
5% Mourvèdre, Vaccarèse and Cinsault

YIELD :

31hl/ha

SOILS CHARACTERISTICS :

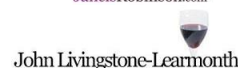
Sandy and safres soils (compact sand) located on the name place "Les Bédines", giving to the wine suppleness and fineness.



eRobertParker.com (93-95)/100



15.5 Points



4*



(91-93)/100



2017-2027



16-17°C