



Le Clos du Caillou, Châteauneuf du Pape Les Safres Rouge, Southern Rhône, France, 2023



Product code: 5604

PRODUCER PROFILE

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Sylvie Vacheron, helped by the gifted Bruno Gaspard, is producing rich and very expressive Châteauneuf du Pape cuvées. The quality of the estate's wines has greatly progressed over the past couple of decades and are often recognised as one of the best in the appellation. The unsung hero in Le Clos du Caillou's portfolio is the 'Bouquet des Garrigues': with a feel and style of Châteauneuf du Pape, it is not a straightforward Côtes du Rhône by any means.

VITICULTURE

From sandy and safres (compacted sand) soils, giving finesse and softness to the wine. Vine of 65 years old.

WINEMAKING

Hand-picking with sorting in the vineyard and then in cellar. De-stemming (100%) and co-fermentation in concrete tanks with wild yeasts. Pump-over and delestages throughout the grape maceration (38 days). Aged in old foudres (25 years old) during 14 months.

TASTING NOTE

This wine shows a ruby colour with bright cherry reflections; the nose delivers delicate aromas of ripe strawberries and liquorice. The palate is generous and elegant. Delicate woody notes mingle with aromas of blackcurrant, cherries and cinnamon. The aromatic and taste persistence promises great aging potential.

FOOD MATCHING

Lamb tagine with prunes and spices, Beef cheek stew with crunchy vegetables

TECHNICAL DETAILS

Varieties:

Grenache
Syrah

Features:

Vegetarian
Vegan
Biodynamic
Organic

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 14 Months

Type: Old Foudres

% wine oaked: 100

% new oak: None

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