

le Caillou

LE TRADITION CHÂTEAUNEUF-DU-PAPE

2018



2018 VINTAGE : A rare and unique vintage !

The vintage 2018 will be remembered by the winemakers of Chateauneuf-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.

All along their experience of Winemakers, Sylvie Vacheron and Bruno Gaspard with the help of the new generation, have tasted, compared, analysed a lot of different wines with their winemaker friends, with whom they decided to collaborate.

The cuvee Tradition Châteauneuf-du-Pape 2018 is the result, for the third year, from these exchanges and give birth today to high qualitative wines, still in the research of Cuvées with the typicality of our terroirs.

VINIFICATION :

Hand-picking with sorting in the vineyard and then in cellar.
De-stemming (100%) and vinification in concrete tanks with wild yeasts.
Manual punch-down and delestages are made during all the grape maceration.

BOTTLING DATE : On May 20th 2020.

AGEING: In foudres and in demi-muids, for 14 months.

WINEMAKER TASTING NOTES :

This wine presents a pretty Carmine red color with Andrinople red reflections. The nose, is magnificent and complex, on aromas of red fruits, spices and star anise. The palate is elegant, greedy, on aromas of wild plums, cocoa bean, combined with sweet spices. Long and expressive length on the palate.

FOOD AND WINE PAIRING : Deer ballotine with cranberries - Roasted pig with caramel sauce - Roasted duck with mango and thyme - Leg of lamb with Provencal herbs.



VINES YEARS AVERAGE:

30 years old

BLEND :

70% Grenache
15% Mourvèdre
15% Syrah

YIELD :

19hl/ha

SOILS CHARACTERISTICS :

Sandy and safres (compact sand) soils.



2020-2035



16-17°C

PRESSE