

Le Clos du Caillo

LES SAFRES CHÂTEAUNEUF-DU-PAPE

2020



2020 VINTAGE: A very balanced vintage, offering freshness and elegance.

This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started on the 1st September for the Syrah and on the 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combining complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.

VINIFICATION:

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 (38 days).

Harvests started on 18th September.

AGEING: In old foudres for 14 months.

WINEMAKER TASTING NOTES:

This wine shows a bright cherry color with grenade reflections.

The nose is very delicate, with aromas of red berries, fresh fig liquor and roasted plums.

The mouth is elegant, extremely fine, with a superb density and sensation of soft tannins. We find aromas of blackberries, blueberries and licorice.

A very elegant wine, well-balanced showing a high ageing potential.

FOOD AND WINE PAIRING:

Pithiviers with pigeon, foie gras, spinach

Roasted turkey, morels and creamy sauce

Woodcock with figs, mashed potatoes with butter and thyme



2022-2038



16-17°C



YEAR OF CREATION:

2004 Vintage

VINES YEARS AVERAGE:

65 years old

BLEND:

95% Grenache

5% Mourvèdre

YIELD:

25 hl/ha

SOILS CHARACTERISTICS:

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



RobertParker.com

(91-94)/100

JEB DUNNUCK

(92-94+)/100

"Gorgeous black fruits, black cherries, pepper, orange zest, and Provençal herb notes give way to a medium to full-bodied, balanced, impeccably put together 2020 that's going to shine for 10-15 years."