

CHÂTEAUNEUF-DU-PAPE



AOC CHÂTEAUNEUF-DU-PAPE Red 2014

LE CLOS DU CAILLOU

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VITICULTURE



Organic (France certified)

SOILS

Sand / Marl (100%)

GRAPE VARIETIES

Grenache noir (85%)
Mourvèdre (10%)

Syrah (5%)

WINEMAKING PROCESS

Concrete tank (100%)

Cold maceration
Fermentation To C : 25°
Maceration : 27 days

AGEING

Oak Casks (Foudre) (100% - 15 month)

TASTING NOTES

This wine presents a beautiful red carmine color.

The nose is spicy on aromas of scrub, laurel, Chinese aniseed and thyme.

The mouth is very palatable, smooth, with aromas of wild pomegranate jam and licorice liquor.

FOOD AND WINE PAIRING :

Baked Mont d'or on bread – Partridges with onions – Hot-cold of duck.



Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex
www.chateauneuf.com - www.vinadea.com

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The alcohol abuse is dangerous for health, consume in moderation

