

CHÂTEAUNEUF-DU-PAPE

La Réserve
AOC CHÂTEAUNEUF-DU-PAPE
Red 2010

LE CLOS DU CAILLOU

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VITICULTURE



Organic (France certified)

SOILS

Sand / Marl (100%)

GRAPE VARIETIES

Grenache noir (60%)

Mourvèdre (40%)

WINEMAKING PROCESS

Truncated tank (100%)

Cold maceration
Fermentation To C : 25°
Maceration : 39 days

AGEING

½ Muid (100% - 18 month)

TASTING NOTES

Tasting:

This wine presents a magnificent cherry dress. We discover an explosive nose of licorice and a licorice liqueur, with Indian pepper, and a wooden point of sandal wood. The mouth is very fresh with very soft tannins, bringing an enormous sharpness. This wine opens on aromas of cherry liqueur, crystallized plums, accompanied with crystallized barks of citrus fruits supported by a beautiful peppered and spicy structure.



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

26/02/2019

The alcohol abuse is dangerous for health, consume in moderation

