

# CHÂTEAUNEUF-DU-PAPE

**La Réserve**  
**AOC CHÂTEAUNEUF-DU-PAPE**  
**Red 2012**

## **LE CLOS DU CAILLOU**

1600 CHEMIN SAINT DOMINIQUE  
84350 COURTHEZON

tel : +33 (0)4 90 70 73 05  
fax : +33 (0)4 90 70 76 47

mail : [closducaillou@wanadoo.fr](mailto:closducaillou@wanadoo.fr)  
site : <http://www.closducaillou.com>

Contact : VACHERON SYLVIE



## **VITICULTURE**



Organic (France certified)

## **SOILS**

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Sand / Marl (100%)

## **GRAPE VARIETIES**

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Grenache noir (60%)

Mourvèdre (40%)

## **WINEMAKING PROCESS**

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Truncated tank (100%)

Cold maceration  
Fermentation To C : 25°  
Maceration : 37 days

## **AGEING**

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½ Muid (100% - 18 month)

## **TASTING NOTES**

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This wine presents an attractive deep red dress on India ink color, in the brilliant black reflections. The nose is powerful and elegant, on undergrowth aromas, with crystallized figs aromas, associated with licorice and violet Zan marks. The mouth is pleasant, sensual, on jam strawberry, blackberries and blackcurrant liqueur aromas. We find spicy and subtle cloves marks, Espelette chilis and soft paprika. This wine presents a magnificent length.

## **FOODS:**

Cocotte de grives au genièvre - tartare de bécasses - ceps farcie aux abats de gibier - civet de chevreuil à la sauce cacao.



**Fédération des Syndicats de Producteurs de Châteauneuf-du-Pape**  
BP 12 - 25 avenue Général de Gaulle - 84231 Châteauneuf-du-Pape Cedex  
[www.chateauneuf.com](http://www.chateauneuf.com) - [www.vinadea.com](http://www.vinadea.com)

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The alcohol abuse is dangerous for health, consume in moderation

