

# CHÂTEAUNEUF-DU-PAPE



**Les Safres**  
**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 (95%)  
Cinsault (2%)

Mourvèdre (2%)  
Vaccarèse (1%)

**WINEMAKING PROCESS**

Truncated tank (100%)

Cold maceration  
Fermentation To C : 25°  
Maceration : 23 days

**AGEING**

Oak Casks (Foudre) (100% - 17 month)

**TASTING NOTES**

This wine presents a deep red color with blood reflection.

The nose is dominated by aromas of zan in the violet, associated to the Pyrenees black cheery jam.

The mouth is unctuous, elegant, on liqueur perfume of strawberry and raspberry, accompanied by some notes of soft spices (Colombo) and orange zest. This wine possesses a beautiful aromatic length.

**FOOD AND WINE PAIRING :**

Duck with orange – Duck breast with honey – Wild boar stew with chocolat and orange.



**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

