

LE BOUQUET DES
GARRIGUES
CÔTES-DU-RHÔNE

Le Clos du Caillou

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Côtes du Rhône Rouge

'Bouquet des Garrigues'

Wines from Le Clos du Caillou are Rhône blends at their most intense. Concentrated and richly textured, these organically raised wines capture the spice of older-vine Grenache as grown on the region's finest terroirs. The estate in Courthézon, in the northeastern part of the Châteauneuf-du-Pape appellation, boasts a mix of terroirs with a predominance of sand, which gives Caillou wines their silky elegance and fine-grained texture. The estate has been practicing biodynamic viticulture since 2003, and was certified organic in 2010. Caillou's devotion to the character of the land (through bottling wines according to terroir) and its dedication to natural viticulture has only intensified over the years; this is what makes Caillou one of the leading estates in the southern Rhône.



WINERY: Le Clos du Caillou

WINEMAKER: Bruno Gaspard

ESTABLISHED: 1956

REGION: FRANCE • Rhône Valley • Courthezon

APPELLATION: Côtes du Rhône AOC

BLEND: 65% Grenache, 15% Syrah, 10% Carignan, 10% Mourvèdre

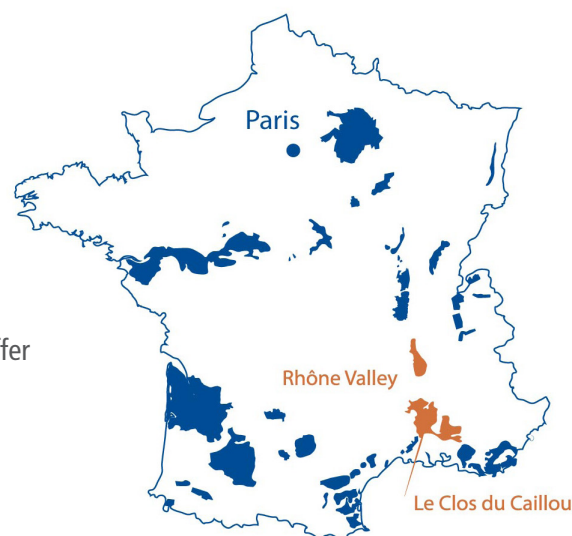
VINEYARDS: Estate vineyards (lieu-dits 'Coudoulet' and 'Les Garrigues') offer sandy soils with large quartz stones (galets roulés) and red-clay subsoils.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested in small crates, kept cool by dry ice. Cold maceration for 48 hours. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older foudre for 15 months. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of poached strawberries, cooked plums, fresh red plums. Juicy and plush; flavors of red fruits and plum skin, lightly earthy. Peppery finish.

PAIRING SUGGESTIONS: Pork sausage with herbs; hamburgers with smoky bacon and mushrooms



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