



## LE CLOS DU CAILLOU

### Châteauneuf-du-Pape Blanc

### 'Les Safres' 2021

*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 • Courthézon

**APPELLATION:** Châteauneuf-du-Pape AOC

**BLEND:** 40% Grenache blanc, 30% Roussanne and 30% Clairette

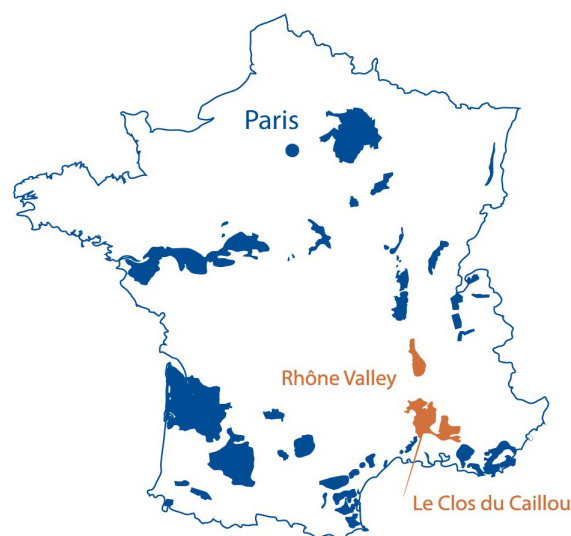
**VINEYARDS:** Sourced from estate lieu-dit 'Les Bedines,' with "safres" or compacted sandy soils.

**AGE OF VINES:** 40 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster, with juice settling overnight at low temperatures. Fermented on indigenous yeasts in older French oak barrels (from five to 15 years old). Aged in barrel for four months. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of white fruits, apples and pears, with notes of ripe peach, seared pineapple and hints of licorice. Full and juicy yet balanced, with notes of honey, ripe white fruit and lavender.

**PAIRING SUGGESTIONS:** Fresh crab or lobster; pâté de foie gras; truffled dishes (such as risotto)



## NORTH BERKELEY IMPORTS

[northberkeleyimports.com](http://northberkeleyimports.com)