



LE CLOS DU CAILLOU

Châteauneuf-du-Pape 'Les Quartz'

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: 85% Grenache and 15% Syrah

VINEYARDS: Sourced from estate lieu-dit 'Les Cassanets,' with its sandy subsoils and large quartz stones (galets roulés), which capture the day's warmth to release heat slowly during the evening.

AGE OF VINES: 57 years, on average

WINEMAKING: Hand-harvested. Destemmed, then fermented on indigenous yeasts in upright wooden fermenters. Grenache aged in demi-muid (600L) and Syrah in older French oak barrels for 17 months. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red berries and blueberries, colored peppers. Flavors of tangy cherries, blue plums, pepper.

PAIRING SUGGESTIONS: Moroccan-styled tagine with lamb and prunes; slow-roasted leg of lamb with herbs; game meats



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