



## LE CLOS DU CAILLOU

### Châteauneuf-du-Pape Reserve 2018

*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:** 50% Grenache and 50% Mourvèdre

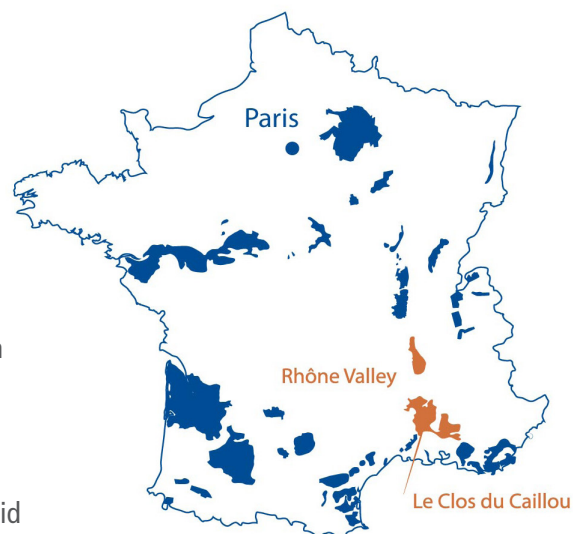
**VINEYARDS:** Sourced from estate lieu-dits 'La Guigasse' and 'Pignan,' with mostly sandy soils.

**AGE OF VINES:** 70 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in upright, large and tapered oak cask. Aged 88% in older demi-muid (600L) and 12% in clay amphorae for 14 months. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of blueberries, black plums, cooked cherries and licorice. Flavors of dark berry compote, baking spices.

**PAIRING SUGGESTIONS:** Grilled steak with pepper; game meats; *boudin noir* (French blood sausages)



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