



LE CLOS DU CAILLOU

Côtes du Rhône Blanc 2017

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: Côtes du Rhône AOC

BLEND: 45% Grenache Blanc, 20% Clairette, 20% Bourboulenc, 15% Viognier

VINEYARDS: A selection of fruit from vineyards in Courthézon; soils are predominantly sandy, with lots of round stones.

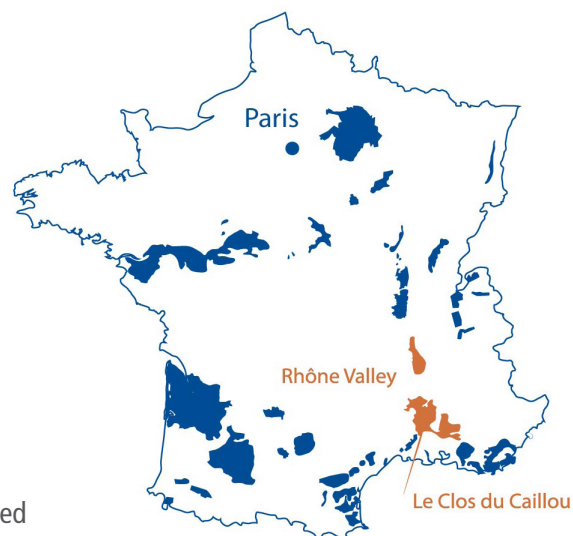
AGE OF VINES: 20-40 years, on average

WINEMAKING: Hand-harvested in small crates, kept cool by dry ice. Pressed full cluster; fermented on indigenous yeasts and aged in temperature-controlled, stainless steel tanks. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of white flowers, white peach, anise, wild fennel. Fresh, mineral and light; flavors of citrus and southern herbs.

PAIRING SUGGESTIONS: Fresh or barbecued oysters; light white fish; fried sardines with fresh parsley

NOTES: Vineyards are under organic conversion (as of 2016)



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