

LE BOUQUET DES
GARRIGUES
CÔTES-DU-RHÔNE

Le Clos du Caillou

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Côtes du Rhône Blanc

'Le Bouquet des Garrigues'

Wines from Le Clos du Caillou are Rhône blends at their most intense. Concentrated and richly textured, the estate's organically raised reds 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 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: 40% Grenache Blanc, 35% Clairette rose, 25% Viognier

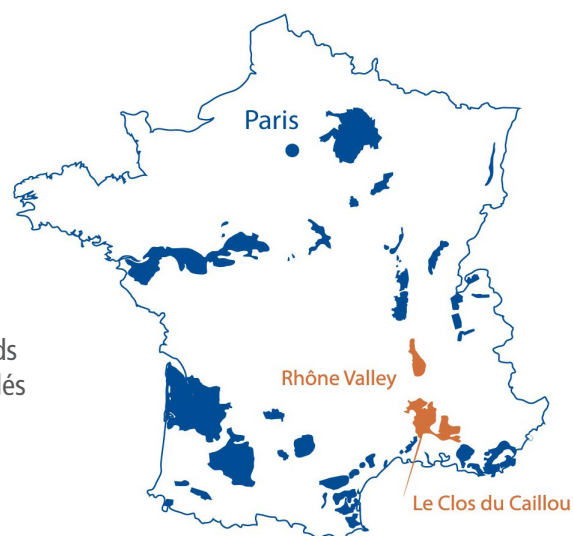
VINEYARDS: Estate vines are located within the estate's "clos" or vineyards that are surrounded by a stone wall. Soils are sandy, with many galets roulés (large quartz stones); local "garrigue," or wild herbs such as thyme and rosemary, grow profusely here.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster. Juice left to settle overnight in temperature-controlled tanks. Fermented on indigenous yeasts in tank. Aged in tank for five months..

TASTING IMPRESSIONS: Aromas of mandarin peel, lemon liqueur, light spice, warm pine. Full-bodied and unctuous, with flavors of citrus and white fruit compote. Finishes spicy, with tangy notes of citrus zest.

PAIRING SUGGESTIONS: White fish in butter and wine; tomato-based fish stews; rich shellfish



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