



LE CLOS DU CAILLOU

Côtes du Rhône Blanc La Réserve

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: 65% Clairette rose, 20% Grenache blanc, 15% Viognier

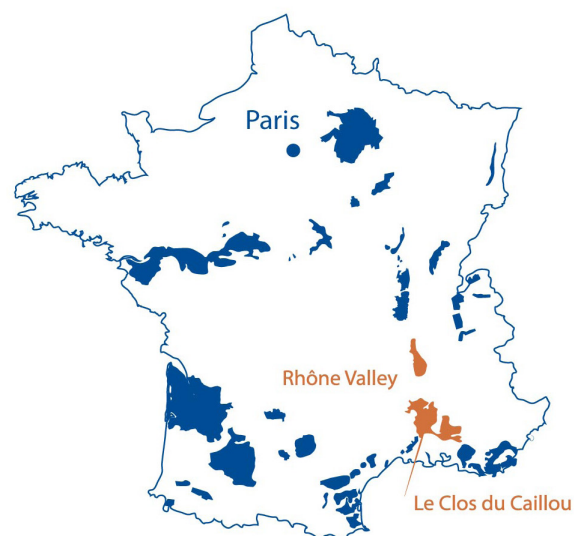
VINEYARDS: A mix of vineyards that share similar terroir to classic Châteauneuf-du-Pape vineyards: mostly sandy, with large quartz stones (galets roulés) and clay subsoils.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested in small crates, kept cool by dry ice. Pressed full cluster; fermented on indigenous yeasts in new demi-muid for the Clairette rose; in four-year French oak barrels for the Viognier; and in stainless steel for the Grenache blanc. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of pink grapefruit, white flowers, light butter. Full, textured, elegant; white fruits, licorice, southern herbs.

PAIRING SUGGESTIONS: French bouillabaisse; truffled seafood dishes; rich shellfish such as lobster or crab



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