



## LE CLOS DU CAILLOU

# Côtes du Rhône Blanc La Réserve 2019

*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:** 100% Clairette

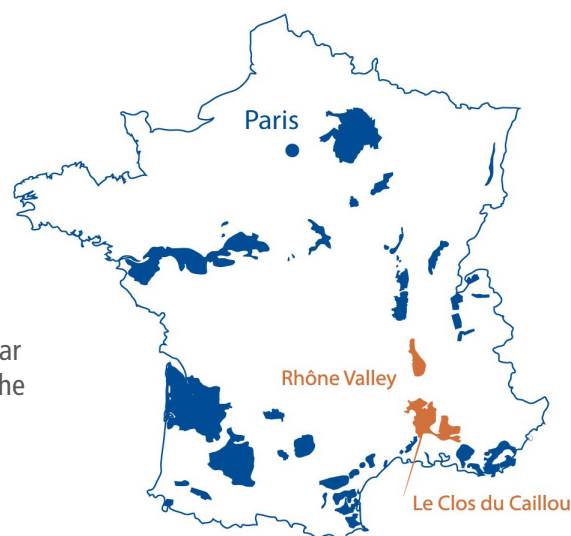
**VINEYARDS:** From inside the "clos" or ancient stone walls that share similar terroir to the estate's Châteauneuf-du-Pape vineyards yet were left out of the appellation in the 1930s. Here sand mixes with large quartz stones (galets roulés).

**AGE OF VINES:** 30 years, on average

**WINEMAKING:** Hand-harvested in small crates. Pressed full cluster; cold settling overnight. Fermented on indigenous yeasts both in demi-muid and stainless steel tank. Aged 55% in new demi-muid and 45% in tank for five months. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of white flowers, daisy, notes of honey. Vibrant and savory, with notes of sea salt and touches of vanilla; very long

**PAIRING SUGGESTIONS:** French bouillabaisse; shellfish like lobster or crab



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