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 • Courthezon
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
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