



LE CLOS DU CAILLOU

Côtes du Rhône Rouge 'Quartz'

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: 85% Grenache and 15% Syrah

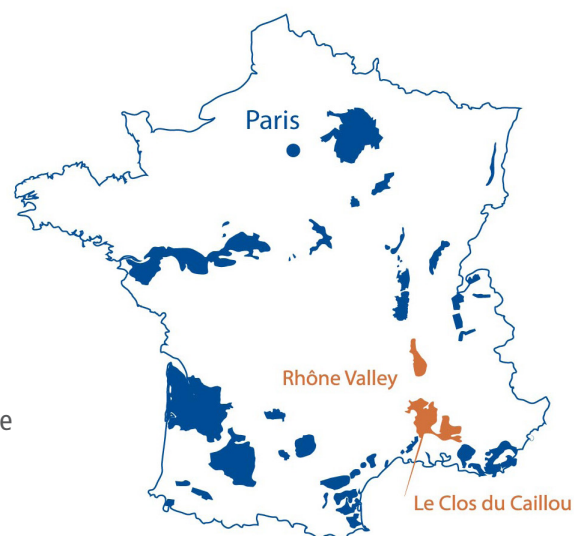
VINEYARDS: A mix of estate vineyards within the estate's "clos" or stone walls, with large quartz stones (galets roulés) on the surface and sandy subsoils. This terroir is similar to 'Les Cassanets,' the lieu-dit from which the estate makes its Châteauneuf-du-Pape 'Quartz.'

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tank. Aged in a combination of French oak barrique, demi-muid and foudre (600L) for 14 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberry, baking spices, licorice. Juicy and textured, mouth-coating; flavors of black cherry, hints of chocolate powder.

PAIRING SUGGESTIONS: Grilled pork sausages with herbs; roasted lamb; ribs with smoky chipotle glaze



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