

LE CLOS DU CAILLOU

Côtes du Rhône Rosé 2017

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 • Courthezon

APPELLATION: Côtes du Rhône AOC

BLEND: 40% Grenache, 35% Cunoise and 25% Syrah

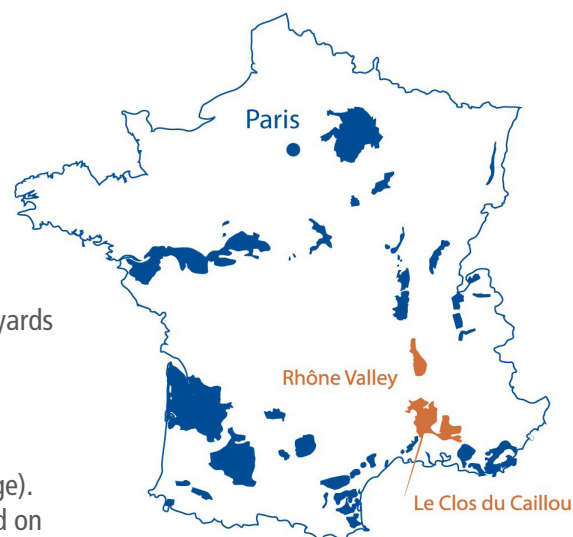
VINEYARDS: Estate vines are located within the estate's "clos" or vineyards that are surrounded by a stone wall. Soils combine a mix of sand and compacted sand, called "safres."

AGE OF VINES: 15-20 years

WINEMAKING: Hand-harvested. Pressed full cluster (rosé de pressurage). 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 summer raspberries, light herbs, lavender, red plums. Fresh, medium-bodied, tangy; red berries, wild strawberries.

PAIRING SUGGESTIONS: As an aperitif; dried tomato tapanade; air-dried charcuterie; grilled chicken with herbs



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