



LE CLOS DU CAILLOU

Châteauneuf-du-Pape Reserve 2016

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: Châteauneuf-du-Pape AOC

BLEND: 65% Grenache and 35% Mourvèdre

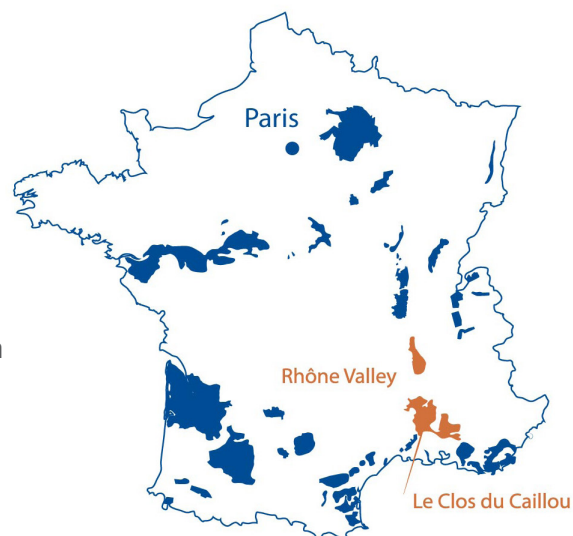
VINEYARDS: Sourced from estate lieu-dits 'La Guigasse' and 'Pignan,' with mostly sandy soils.

AGE OF VINES: 70 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in upright wooden fermenters. Aged for 14 months mostly in demi muid (600L; 30% new and 70% 10-year) and 12% in clay amphorae. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of blueberries, cooked cherries and licorice. Flavors of dark berry compote, baking spices.

PAIRING SUGGESTIONS: Grilled steak with pepper; game meats; *boudin noir* (French blood sausages)



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