



LE CLOS DU CAILLOU

Châteauneuf-du-Pape 'Les Safres' 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: 95% Grenache, 5% Mourvèdre, Syrah and Cinsault

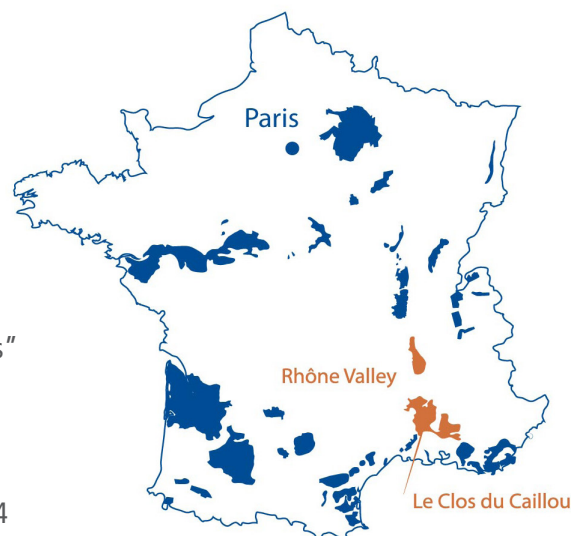
VINEYARDS: Sourced from the estate lieu-dit 'Les Bedines,' with its "safres" or compacted sand soil.

AGE OF VINES: 60 to 70 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in upright wooden fermenters. Aged in foudre and demi-muid for 14 months. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of ripe red summer berries, light incense. Flavors of raspberries, colored peppers, a hint of licorice.

PAIRING SUGGESTIONS: Duck with tangy fruit sauces; wild boar sausage; lamb burgers



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