



LE CLOS DU CAILLOU

Côtes du Rhône Rouge 'Quartz' 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 organic 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: 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 (located next to these plots) 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 for 14 months; Grenache in large oak barrels and foudre, Syrah in oak barrique. 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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