



LE CLOS DU CAILLOU

Côtes du Rhône Rouge 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 • Courthezon

APPELLATION: Côtes du Rhône AOC

BLEND: 75% Grenache and 25% Mourvèdre

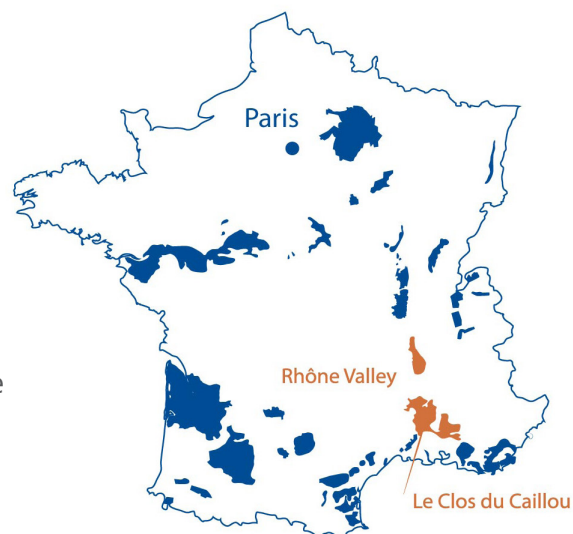
VINEYARDS: Estate vines grow on very sandy soils, near the lieu-dit 'La Guigasse,' from which the estate harvests fruit for its Châteauneuf-du-Pape Reserve.

AGE OF VINES: 20 years (Mourvèdre); 70 years (Grenache)

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tank. Aged for 14 months, 90% in older demi muid (600L) and 10% in clay amphorae. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, plums, hints of vanilla and colored peppers. Full-bodied, ripe and plush; flavors of wild strawberries and blackberries.

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



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