



LE CLOS DU CAILLOU

Châteauneuf-du-Pape 'Les Quartz' 2018

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: 70% Grenache and 30% Syrah

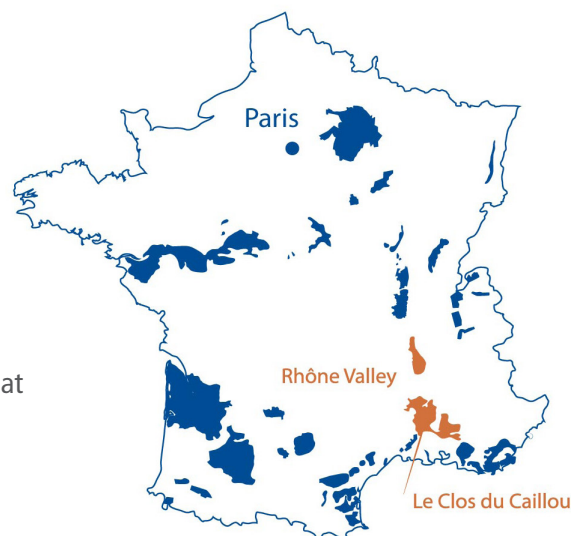
VINEYARDS: Sourced from estate lieu-dit 'Les Cassanets,' with sandy subsoils and large quartz stones (galets roulés), which capture the day's heat to release it slowly overnight.

AGE OF VINES: 60 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in upright, large and tapered oak casks. Aged 90% in older demi-muid (600L) and 10% in clay amphorae (Grenache) and French oak barrel (Syrah) for 14 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red berries and blueberries, colored peppers. Flavors of tangy cherries, blue plums, pepper.

PAIRING SUGGESTIONS: Moroccan-styled tagine with lamb and prunes; slow-roasted leg of lamb with herbs; game meats



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