



LE CLOS DU CAILLOU

Châteauneuf-du-Pape Rouge

'Les Safres' 2024

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: 90% Grenache and 10% Mourvèdre

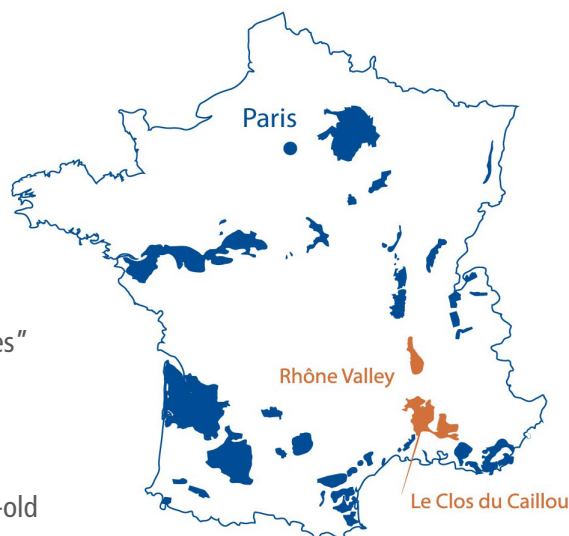
VINEYARDS: Sourced from the estate lieu-dit 'Les Bedines,' with its "safres" or compacted sand soils.

AGE OF VINES: 65 years, on average

WINEMAKING: Hand-harvested. Destemmed; grapes co-fermented on indigenous yeasts in upright wooden fermentation tanks. Aged in 30-year-old foudre for 14 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of ripe summer berries, wild strawberry, blueberry, licorice and blond tobacco. Ripe and smooth, fine-grained tannins; flavors of black currant jam, fresh red plums.

PAIRING SUGGESTIONS: Game birds; refined pâtés; lamb tagine with warm spices



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