



## LE CLOS DU CAILLOU

### Côtes du Rhône Blanc 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:** Côtes du Rhône AOC

**BLEND:** 30% Viognier, 30% Clairette, 20% Grenache Blanc, 20% Roussanne

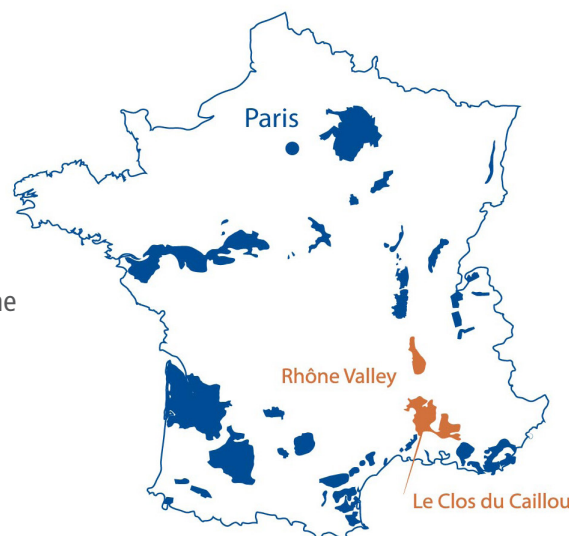
**VINEYARDS:** A selection of fruit from vineyards in Courthézon; soils are predominantly sandy, with lots of round stones.

**AGE OF VINES:** 40-50 years, on average

**WINEMAKING:** Hand-harvested in small crates. Pressed full cluster; fermented on indigenous yeasts in tank; aged for four months in tank. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of white flowers, peach, fresh pineapple, touches of passion fruit. Juicy and fresh; white fruits, citrus rind and southern herbs

**PAIRING SUGGESTIONS:** Fresh or barbecued oysters; light white fish; fried sardines with fresh parsley



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