



LE CLOS DU CAILLOU

Côtes du Rhône Blanc

'Le Bouquet des Garrigues' 2021

Wines from Le Clos du Caillou are Rhône blends at their most intense. Concentrated and richly textured, the estate's organically raised reds 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 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: 40% Clairette, 20% Grenache Blanc, 20% Viognier, 10% Roussanne, 10% Bourboulenc

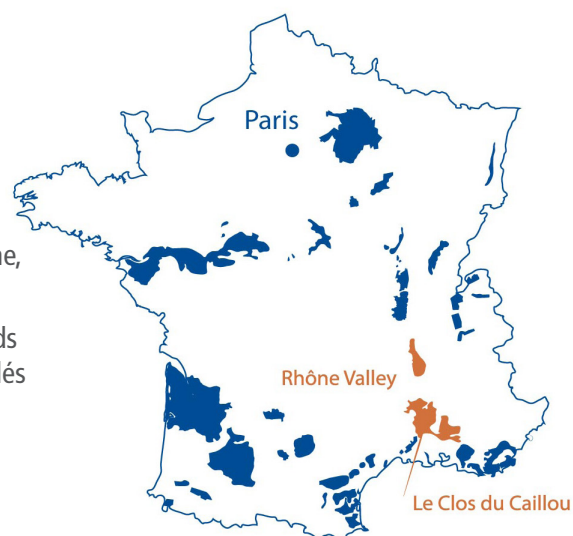
VINEYARDS: Estate vines are located within the estate's "clos" or vineyards that are surrounded by a stone wall. Soils are sandy, with many galets roulés (large quartz stones); southern "garrigue," or herbs such as thyme and rosemary, grow profusely here.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster. Juice left to settle overnight in temperature-controlled tanks. Fermented on indigenous yeasts in tank. Aged in tank on fine lees for four months.

TASTING IMPRESSIONS: Aromas of pear, pineapple, lemon liqueur, light herbs. Full-bodied and almost creamy, with flavors of apricot, nectarine, summer stone fruits; spice and licorice

PAIRING SUGGESTIONS: White fish in butter and wine; tomato-based fish stews; rich shellfish



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