



LE CLOS DU CAILLOU

Côtes du Rhône Rouge 'Esprit Nature'

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 organic 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: 95% Grenache and 5% Syrah

VINEYARDS: A mix of estate vineyards within the estate's "clos" or stone walls, with large quartz stones (galets roulés) on the surface and sandy subsoils.

AGE OF VINES: 25-30 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts (semi-carbonic maceration) in cement tanks with no added sulfur. Aged four months in tank.

TASTING IMPRESSIONS: Aromas of red cherry, red plum and rosy blossoms, with a touch of cream. Full-bodied and textured, with flavors of more red fruit and licorice, cocoa nibs; smooth tannins.

PAIRING SUGGESTIONS: Grilled chicken or sausages; Mediterranean eggplant with tomato sauce; mixed tapas



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