

LE CLOS DU CAILLOU Côtes du Rhône Rouge Vieilles Vignes Cuvée Unique 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 • Courthezon

APPELLATION: Côtes du Rhône AOC

BLEND: 85% Grenache, 7% Syrah, 5% Mourvedre and 3% Counoise

VINEYARDS: A mix of vineyards that share similar terroir to classic Châteauneuf-du-Pape vineyards: large, round quartz river stones (galets

roulés), clay and sand

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for 16 months in upright wooden tanks and older foudre (52HL). Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of garrigue (wild thyme, lavender and

rosemary). Flavors of raspberry and black cherry.

PAIRING SUGGESTIONS: Grilled steak, game meat (duck especially), lamb

NOTES: This special red blend ('Cuvée Unique') is an exclusive selection of North Berkeley, assembled with the help of winemaker Bruno Gaspard.

