



## LE CLOS DU CAILLOU

### Châteauneuf-du-Pape 'Les Quartz' 2017

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:** 75% Grenache and 25% Syrah

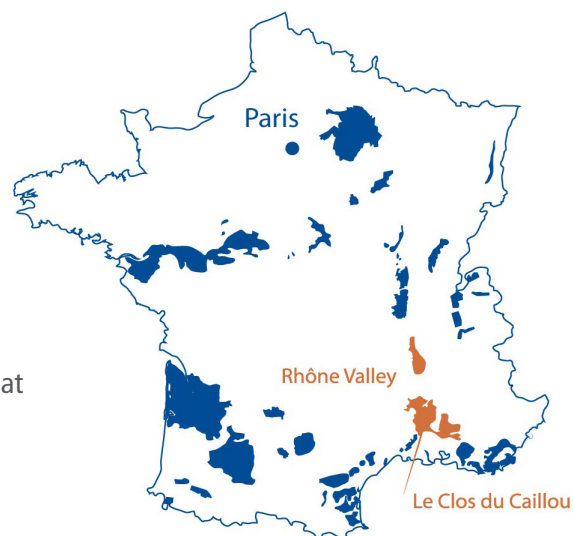
**VINEYARDS:** Sourced from estate lieu-dit 'Les Cassanets,' with sandy subsoils and large quartz stones (galets roulés), which capture the day's heat to release it slowly overnight.

**AGE OF VINES:** 60 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts, with Grenache in cement tank and Syrah in upright, tapered oak cask. Aged 90% in older demi-muid (600L) and 10% in clay amphorae for 14 months. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of red berries and blueberries, colored peppers. Flavors of tangy cherries, blue plums, pepper.

**PAIRING SUGGESTIONS:** Moroccan-styled tagine with lamb and prunes; slow-roasted leg of lamb with herbs; game meats



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