



LE CLOS DU CAILLOU

Côtes du Rhône Blanc La Réserve 2023

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: 100% Clairette

VINEYARDS: From inside the "clos" or ancient stone walls that share similar terroir to the estate's Châteauneuf vineyards yet were left out of the appellation in the 1930s. Soils are sandy in lieu-dit 'La Coudoulet,' with many galets roulés (large quartz stones); southern "garrigue," or herbs such as thyme and rosemary, also grow profusely here.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested in small crates. Pressed full cluster; cold settling overnight. Fermented on indigenous yeasts both in demi-muid and stainless steel tank. Aged 50% in new demi-muid and 50% in tank for four months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of white flowers, daisy, notes of honey. Vibrant and savory, with notes of sea salt and touches of vanilla; very long

PAIRING SUGGESTIONS: French bouillabaisse; shellfish like lobster or crab



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