

# le Caillou

LE **CAILLOU**  
CÔTES-DU-RHÔNE

2022



**2022 VINTAGE:** A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14<sup>th</sup> August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14<sup>th</sup> August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness.

We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage.

#### VINIFICATION:

Hand-picking with sorting in the vineyard and then in cellar.

80% destemming (20% wholes clusters) and vinification in concrete and stainless-steel tanks with wild yeasts.

Start of the harvests on 11<sup>th</sup> September for the Syrah, on 20<sup>st</sup> September for the Grenache and Cinsault, and on 30<sup>th</sup> September for the Mourvèdre.

**AGEING:** In concrete tanks for 4 months.

#### WINEMAKER TASTING NOTES:

A ruby purple and brilliant color with plum reflection.

On the nose, we find lots of kirsch and berry fruits, notes of spice, orange blossom, and violets.

On the palate, the wine shows elegant and soft tannins, showing a beautiful balance, fruit loaded, to drink in its youth.

Le Caillou is a charming and elegant wine that has plenty of character.

#### FOOD AND WINES PAIRING:

Terrine of Chicken Liver with Porto

Local Pork and Pistachio Sausage served with Mashed Potatoes

Beef Cheek Parmentier

Berry Lentil Salad with Chives and Sherry Vinegar Dressing

Half ripe Saint-Marcellin Cheese

#### VINES YEARS AVERAGE:

More than 60 years old

#### BLEND:

80% Grenache

10% Syrah

5% Mourvèdre

5% Cinsault

#### YIELD:

33 hl/ha

#### SOILS CHARACTERISTICS:

Sandy soils.



2022-2027



16-17°C