

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 14th 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 14th 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 the cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Start of the harvests on 11th September for Grenache and Cinsault.

Vinification in stainless steel tanks.

AGEING: 4 months in stainless steel tanks.

WINEMAKER TASTING NOTES:

Bright and lovely rose petal color.

Intense and fresh nose with peony notes, wild strawberries and delicate aromas of white flowers. The palate is smooth with a fresh finale on citrus and red fruits notes.

A gorgeous Rosé, elegant and textured, pure and fresh.

We can open Le Caillou Rosé for fresh aperitives in summer but also on more sophisticated meals in winter.

A true gastronomic rosé, symbol of elegance and finesse.

FOOD AND WINE PAIRING:

Salmon Lasagna with ricotta

Scallops Carpaccio with Provençal olive oil and pepper

Sautés Schrimps

Sushis of sea bass and avocado



VINES YEARS AVERAGE:

25 years old

BLEND:

80% Grenache

20% Cinsault

YIELD:

36 hl/ha

SOILS CHARACTERISTICS:

Sandy and Safres soils.



2022-2024



9-12°C

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