

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 cellar.

Start of harvests on 10th September for our white Grenache and Viognier and on 21st September for our white Clairette.

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

Vinification in stainless steel tanks.

AGEING: 4 months in stainless steel tanks.

WINEMAKER TASTING NOTES:

Brilliant and light color, with golden reflections.

On the nose, we find delicate notes of soft fruits with ice fishing notes, candied apricot and yuzu lime. Flower notes comes to the end of the bouquet.

The palate is structured and fresh, with velvety fruits aromas and round texture. The final is fresh with citrus notes.

This is a brilliant, fresh and elegant wine.

FOOD AND WINE PAIRING:

Sea bass fillet with fennel

Provençal tian of grilled vegetables

Risotto of green asparagus

Poultry terrine and Crottins de Chavignol

VINES YEARS AVERAGE:
40-50 years old

BLEND:
50% White Grenache
35 % Viognier
15% White Clairette

YIELD:
34 hl/ha

SOILS CHARACTERISTICS:
Sandy soils and round pebbles.



2022-2027



9-11°C

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