

le Clos du Caillou

LA RÉSERVE CÔTES-DU-RHÔNE

2024



2024 VINTAGE : A demanding but promising vintage

The 2024 vintage was first marked by a rainy winter, which allowed our vines to build up a satisfactory water reserve.

The succession of rain, not very intense but regular in the spring, required considerable efforts in the vineyard to combat diseases. The summer, with moderate heat, allowed our vines not to suffer from drought or heatwave, and to promote a slow maturation of our grapes.

The harvest was ultimately long and complex, punctuated by rains that led us to choose to wait sometimes several days in order to promote the optimal maturity of the raisins.

The 2024 vintage, with more confidential volumes, reveals wines that are both balanced and concentrated, with silky tannins and controlled degrees. Complexity, finesse, freshness and liveliness are the key words of this vintage, reminiscent of the style and aging potential of the 90s.

VINIFICATION:

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

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

Vinification in stainless steel tanks and in demi-muids.

Harvests started on October 1st.

AGEING: In stainless steel tanks (60%) and demi-muids and barrels (40%) for 4 months.

WINEMAKER TASTING NOTES:

A brilliant golden yellow color with clear highlights.

The nose is refined and complex, revealing spicy notes of white rose and yellow-fleshed fruit.

The palate is full-bodied and elegant, revealing aromas of toasted brioche, ripe mango, baked apples, and orange blossom. Delicate notes of licorice are combined with sweet spices such as cinnamon and star anise.

The finish gives way to a beautiful length, marked by mouthwatering bitters, bringing freshness.

A lovely gastronomic experience, paying homage to Clairette.

FOOD AND WINE PAIRINGS:

Roasted Baby Octopus with Herbs

Monkfish Tail with White Butter

Chard Gratin with Goat Cheese

Rabbit with Mustard and Thyme

Braised endives and pork with mushroom and walnut sauce

Candied apple and salted butter caramel



YEAR OF CREATION:

2012 Vintage

VINES YEARS AVERAGE:

50 years old

BLEND:

100% Clairette

YIELD:

27 hl/ha

SOILS CHARACTERISTICS:

Sandy soils composed with round polished stones located inside "Le Clos".



2025-2035



16-17°C

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