

le Clos du Caillou

LE BOUQUET DES GARRIGUES CÔTES-DU-RHÔNE

2025



2025 VINTAGE: An early and contrasting vintage, full of promise.

A mild winter and a spring marked by regular rainfall encouraged vigorous vine growth and built-up valuable water reserves. Despite three notable heatwaves (late June, mid-July, and early August), the vines withstood the heat well thanks to the good water reserves, allowing for early yet balanced ripening.

Harvest began in mid-August, before early September rains rebalanced the fruit maturity and brought a touch of freshness. Careful leaf-thinning work ensured optimal phenolic ripeness.

This vintage shows a dual personality – both powerful and concentrated, yet marked by freshness and aromatic finesse. The first tastings reveal wines of great balance, deep color, and elegant structure, with a superb expression of our sandy-soil Grenache, combining density with remarkable delicacy.

VINIFICATION :

Manual harvesting with sorting in the vineyard and then in the cellar. Pneumatic pressing of whole clusters. Cold settling overnight at 10°C. Vinification in temperature-controlled stainless steel tanks. Harvest start dates: August 12 for Viognier, August 19 for Grenache Blanc, September 12 for Clairette, and September 21 for Bourboulenc.

WINEMAKER TASTING NOTES :

This wine has a clear, bright color with limpid reflections.

The nose, expressive and seductive, opens with fruity notes of grapefruit, Victoria pineapple, and white peach.

The palate is elegant, mouthwatering, and complex. It reveals aromas of citrus and white flowers, accompanied by a touch of iodine that brings a beautiful minerality.

This cuvée is distinguished by its early harvest, offering a decidedly fresh profile and light alcohol levels. The Bouquet des Garrigues white wine can be enjoyed as an aperitif or with a meal.

FOOD AND WINE PAIRING :

Sautéed tellines

Zucchini flowers stuffed with smoked salmon

Lebanese tabbouleh

Stracciatella with olive oil

Orange carpaccio with strawberry syrup



YEAR OF CREATION :

1978 vintage

VINES YEARS AVERAGE :

45 years old

BLEND :

50 % Grenache blanc

20 % Clairette blanche

15 % Viognier

15 % Bourboulenc

YIELD :

31 hl/ha

SOILS CHARACTERISTICS :

Soils of clay and rounded pebbles on the lieu-dit « Le Coudoulet ».



2026-2034



10-12°C

LE CLOS DU CAILLOU – 1600 Chemin Saint Dominique – 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : bonjour@closducaillou.com – www.closducaillou.com