

# Le Clos du Caillou

## LA RÉSERVE CHÂTEAUNEUF-DU-PAPE

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 then in cellar.

De-stemming (100%), and co-fermentation in wooden truncated vats with wild yeasts.

Pump-over and delestages are made during all the grape maceration (32 days).

Harvest started 1st of October

**AGEING :** In demi-muids for 14 months.

#### WINEMAKER TASTING NOTES :

This wine displays a ruby hue with garnet highlights.

The nose is elegant and complex, blending notes of blueberry, nuts, and tonka bean. Upon aeration, nuances of menthol and light toastiness enrich the profile.

The palate captivates with its freshness and finesse. The attack is lively, after which the wine gradually gains fullness and depth. Notes of juicy dark fruit, kirsch-like cherry, and sweet spices emerge, lifted by touches of white pepper and clove.

The mouthfeel—delicate yet silky—perfectly expresses the unique character of this sandy terroir. The finish impresses with its length and intensity.

This is a harmonious and refined Châteauneuf-du-Pape with remarkable aging potential.

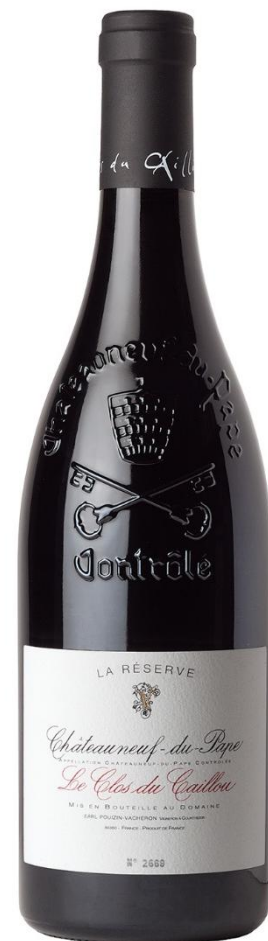
#### FOOD AND WINE PAIRINGS :

Portobello Bourguignon

Spiced pulled beef chuck

Pigeon Pithivier

Hazelnut financier with dark fruit compote



#### YEAR OF CREATION :

1998 Vintage

#### BLEND :

60 % Grenache (75 years old)

40 % Mourvèdre

#### YIELD :

18 hl/ha

#### SOILS CHARACTERISTICS :

Sols composés de sables sur les lieux-dits « La Guigasse » et « Pignan », conférant au vin finesse et fraîcheur.

2024 : [93 – 95]

« It offers a pure, elegant, and perfectly harmonious palate, with tannins of extreme finesse and remarkable length. »

JEB DUNNUCK



2028-2056



16-17°C

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