

le Clos du Caillou

LES QUARTZ 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.

100% de-stemmed and fermentation in truncated wooden vats.

Manual punch-down and delestages are made during all the grape maceration (34 days).

Harvest started on September 4 for Syrah and September 27 for Grenache.

AGEING : 80 % in demi-muids for the Grenache and 20 % in old barrels for the Syrah, for 14 months.

WINEMAKER TASTING NOTES :

This wine displays a deep, intense color with garnet hues.

The nose is subtle and complex, showcasing the fine character of the Syrah grape. Notes of smoke, licorice, and clove intertwine with aromas of black cherry and fig.

On the palate, the wine combines concentration, fullness, and balance. Notes of black fruit, licorice, and violet emerge, accompanied by delicate smoky nuances. The aromatic profile found on the nose is fully echoed on the palate, lending depth and harmony to the whole.

The long, persistent finish suggests excellent aging potential.

FOOD AND WINE PAIRINGS :

Dry-aged rib steak, peppercorn sauce

Saddle of Pyrenean milk-fed lamb, pressed vegetable terrine

Grilled vegetable lasagna

Ossau-Iraty

Fresh fig tart



YEAR OF CREATION :

1999 Vintage

VINE YEARS AVERAGE :

60 years old

BLEND :

80 % Grenache

20 % Syrah

YIELD :

21 hl/ha

SOILS CHARACTERISTICS :

Sandy soils with round pebbles in the lieu-dit « Les Cassanets ».

2024 : [93 - 95]

« It offers a pure, precise, and complex palate, with beautifully integrated acidity and tannins, as well as remarkable length. »

JEB DUNNUCK



2026-2046



16-17°C

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