

# le Clos du Caillo

LES **SAFRES**  
CHÂTEAUNEUF-DU-PAPE

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 :

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 oak barrels.

**AGEING :** In oak barrels (20% new oak and 80% in barrels that have held 6 to 10 wines) for 5 months.

## WINEMAKER TASTING NOTE :

This wine has a pale yellow color with golden highlights.

The nose reveals aromas of white flowers, linden blossom, and jasmine, accompanied by subtle notes of honey, roasted pineapple, and Williams pear.

On the palate, the wine offers a remarkable balance between roundness and tension. Nuances of citrus, clementines, and bitter orange zest bring brightness and dynamism, while a savory, mineral structure provides structure. Aging enhances the wine with a fresh and elegant oak influence, blending aromas of toasted almonds, fresh Madagascar vanilla, and candied fruit.

The finish is long, precise, and harmonious, affirming the gastronomic character of Safres Blanc.

## FOOD AND WINE PAIRING :

Seared scallops

Chanterelle and white truffle risotto

Veal rump, short jus, lemon brown butter

Alpine Beaufort cheese

Almond financier



## YEAR OF CREATION :

2004 Vintage

## VINES YEARS AVERAGE :

50 years old

## BLEND :

40 % Grenache white

30 % Roussanne

30 % Clairette

## YIELD :

25 hl/ha

## SOILS CHARACTERISTICS :

Sandy and Safres soils on the name place « Les Bédines » conferring to the wine freshness and elegance.



2026-2042



8-12°C

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