

Le Clos du Caillo

LE BOUQUET DES GARRIGUES 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 :

Manual harvest with sorting in the vineyard then in the cellar. 80% of the grapes are destemmed and vinified in concrete vats with pumping over and rack and return (27 days) to promote gentle tannin extraction and preserve the purity of the fruit. Fermentation is carried out at controlled temperatures to respect the aromatic integrity of the grapes. The remaining 20% is vinified using carbonic maceration, a technique that adds a fresher, fruitier dimension.

Harvest started on September 16th.

AGEING : In wooden vats and foudres, for 14 months.

WINEMAKER TASTING NOTES:

Bouquet des Garrigues displays a ruby color with brilliant highlights.

On the nose, the wine reveals a complex aromatic palette, blending aromas of ripe fruit (wild strawberry, blueberry), orange peel, and Sichuan pepper. Notes of vanilla bean and licorice stick add a more enveloping touch, while gentian and thyme evoke the garrigue.

On the palate, the wine is harmonious and balanced. The fruit expresses itself generously, dominated by wild strawberry, supported by a well-integrated spicy structure. The silky, smooth tannins bring finesse and elegance to the whole.

This historic cuvée is both concentrated and seductive.

FOOD AND WINE PAIRINGS:

Penne with shrimp, bell peppers and red pesto

Chicken supreme with confit tomatoes, feta and black olives

Beef cheek in the style of Flemish carbonade

Comté 36-month aged

YEAR OF CREATION :

1971 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

70 % Grenache

15 % Syrah - Mourvèdre

15 % Carignan- Counoise

YIELD :

23 hl/ha

SOILS CHARACTERISTICS :

Clay soil with round pebbles located on the lieux-dits «Le Coudoulet» and «Les Garrigues», located on the border of Châteauneuf-du-Pape appellation.

2024 : [89-91]

« It's medium-bodied, juicy, and balanced, with soft tannins and a juicy, elegant, impeccably made style ! »

JEB DUNNUCK



2026-2036



16-17°C

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