

# le Caillou

LE **CAILLOU**  
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 :

Hand-picking with sorting in the vineyard and then in cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Start of harvests on 19th August for our Viognier, on 27th August for our white Grenache, on 30th August for the Roussanne and on 20th September for our white Clairette.

#### AGEING :

In stainless steel tanks during 4 months.

#### WINEMAKER TASTING NOTES :

Le Caillou Blanc shows a clear and bright pale color with golden highlights. The nose is open and expressive, revealing generous fruit aromas (roasted pineapple, pear, white peach), complemented by a fresh and appealing floral touch of mimosa.

On the palate, very aromatic, it shows clear notes of citrus zest, finger lime, and bergamot. The wine finishes with precision, carried by a delicate minerality.

A lively, fresh, and generous Côtes-du-Rhône, easy to enjoy and share.

#### FOOD AND WINE PAIRINGS :

Poached oysters

Conchiglioni stuffed with zucchini and mint

Sea bream ceviche with grapefruit and lemon

Fresh goat's cheese with pink peppercorns

Lemon and yuzu cake



#### VINES YEARS AVERAGE :

40-50 years old

#### BLEND :

30% Viognier

30% White Clairette

20% White Grenache

20% Roussanne

#### YIELD :

34 hl/ha

#### SOILS CHARACTERISTICS :

Sandy soils and round pebbles.



2026-2031



10-12°C