

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

**AGEING :** 4 months in stainless steel tanks.

#### WINEMAKER TASTING NOTES :

Le Caillou Rosé shows a clear, and bright peony-pink color.

On the nose, the wine opens with intensity : raspberry, yellow peach, pine sap, and pepper intertwine with notes of garrigue and juniper typical of the Mediterranean. Subtle hints of candied lemon peel round out the aromatic profile, suggesting an appealing richness.

The palate is precise and lively, with fine tension. Gooseberry, strawberry, and pink grapefruit combine with pronounced minerality and a saline edge that lend structure and character to the wine.

Le Caillou Rosé is both vibrant and enjoyable, revealing a fine complexity.

#### FOOD AND WINE PAIRING :

Green asparagus salad  
Parsley ham  
Grouper fillet with fresh chili  
Linguine with sea urchin  
Raspberry tart



#### VINES YEARS AVERAGE :

25 years old

#### BLEND :

85 % Grenache  
15 % Cinsault

#### YIELD :

37 hl/ha

#### SOILS CHARACTERISTICS :

Sandy soil and round pebbles



2026-2029



9-12°C

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