

# le Caillo

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.  
80% de-stemming (20% wholes clusters) and vinification in concrete and stainless-steel tanks with wild yeasts.

**AGEING:** In concrete tanks for 4 months.

#### WINEMAKER TASTING NOTES:

This wine displays a clear ruby color.  
The nose is intense and expressive, dominated by aromas of fresh red fruits, reminiscent of crushed strawberries. Notes of fresh mint suggest a lively character, while a spicy touch recalling Espelette pepper and cinnamon adds complexity. A delicate floral hint of lily of the valley completes the aromatic bouquet.

The attack is fresh and generous, evolving into a round and harmonious palate. The flavor profile leans toward stone fruits such as cherry and plum, supported by light spicy notes and a hint of licorice. The balance is well managed, with a supple and approachable structure.

This is a vibrant wine that expresses itself fully from a young age !

#### FOOD AND WINES PAIRING:

Beetroot, got chees, honey, and hazelnuts toasts  
Fig and Parma pizza  
Red pepper risotto with chorizo chips  
6 months aged Gouda  
Strawberry pavlova with red berry coulis

#### VINES YEARS AVERAGE:

50 years old

#### BLEND:

70% Grenache  
15% Syrah  
15% Mourvèdre

#### YIELD:

35 hl/ha

#### SOILS CHARACTERISTICS:

Sandy soils and round pebbles.

