

# Le Clos du Caillou

## LA RÉSERVE 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 in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night at 10°C. Vinification in stainless steel tanks and in demi-muids.

**AGEING:** In stainless steel tanks (50%) and demi-muids (50%) for 4 months.

### WINEMAKER TASTING NOTES :

This wine has a pale color with bright highlights.

The nose is expressive, marked by a beautiful aromatic intensity. Fresh notes of verbena mingle with aromas of toasted almond, in a whole that promises a rich and full-bodied palate.

The attack is round, revealing a generous and harmonious texture. The palate develops notes of spiced pear, saffron, cinnamon, and white flowers. The saline finish provides a lovely tension and elegantly prolongs the aromatic expression.

It is a balanced wine, combining richness, freshness, and delicacy.

### FOOD AND WINE PAIRINGS :

Scallop salad with citrus fruits

Onion and burrata tatin

Grilled andouillette sausage with whole grain mustard sauce

Roasted octopus

Beaufort cheese

Apricot and almond tart



### YEAR OF CREATION :

2012 Vintage

### VINES YEARS AVERAGE :

50 years old

### BLEND :

100 % Pink Clairette

### YIELD :

27 hl/ha

### SOILS CHARACTERISTICS :

Sandy soils on the lieu-dit « Le Caillou ».



2026-2036



10-12°C

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