

Le Clos du Caillou

LA RÉSERVE 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 :

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

100% de-stemmed, and co-fermentation in concrete tanks with wild yeasts.

Pump-over, manual punch-down and delestages are made during all the grape maceration (28 days).

Harvest started on 27th of September.

AGEING : In demi-muids for 14 months.

WINEMAKER TASTING NOTES :

This wine displays a pale ruby hue.

The nose is open and expressive, driven by a fruity character complemented by subtle floral and spicy notes.

On the palate, it combines freshness and finesse, revealing a silky structure. Flavors of ripe fruit and blood orange emerge, lifted by nuances of Herbes de Provence such as thyme and rosemary. A pleasant bitterness accompanies the finish, prolonging the sensation of freshness.

It is a balanced wine characterized by a beautiful aromatic expression.

FOOD AND WINE PAIRING :

Corsican charcuterie

Eggplant Parmesan

Duck breast, sour cherry coulis

Pigeon, reduced jus

Flower-crusted Tomme cheese

Dark chocolate and chili lava cake



YEAR OF CREATION :

1998 Vintage

BLEND :

70 % Grenache (70 years old)

30 % Mourvèdre (60 years old)

YIELD :

21 hl/ha

SOILS CHARACTERISTICS :

Sandy soil located inside the walls of the Clos.

A terroir very close to the lieu-dit « La Guigasse », the plots that make up our cuvée La Réserve in Châteauneuf-du-Pape.

2023 : [91 - 93]

« The overall balance is remarkable, with ripe tannins and perfectly integrated acidity.

JEB DUNNUCK



2026-2041



16-17°C

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