

Le Clos du Caillo

LES QUARTZ 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 vinification in concrete tanks with wild yeasts. Pump-over, manual punch-down and delestages are made during all the grape maceration (32 days).

Harvest started on September 16th for the Syrah, and on September 18th for the Grenache.

AGEING : In foudres, demi-muids and old barrels for 14 months.

WINEMAKER TASTING NOTES :

This wine has a brilliant garnet color.

The nose is complex and captivating, marked by a beautiful aromatic intensity. Aromas of black fruits (wild blackberry, blueberry, Burlat cherry) are combined with notes of undergrowth and Mediterranean garrigue. Spicy and floral touches complete this bouquet.

The attack is fresh and lively, giving way to a dense and structured texture. The palate offers a lovely sense of length and a saline backbone that brings energy to the whole. The tannins are fine and perfectly integrated. The aromatic expression extends the nose with notes of licorice, anise, and sweet spices.

This is a well-balanced wine, combining depth, freshness, and aromatic complexity, in a style that is both Mediterranean and elegant.

FOOD AND WINE PAIRING :

Pork « spider » cut whits shallots

Duck aiguillettes with vegetables tian

Sesame-crusted seared tuna with satay sauce

Sheep's milk tomme with fenugreek

Cherry tarte tatin



YEAR OF CREATION :

2004 Vintage

VINES YEARS AVERAGE :

50 years old

BLEND :

80 % Grenache

20 % Syrah

YIELD :

23 hl/ha

SOILS CHARACTERISTICS :

Sandy soil covered with rounded pebbles, located inside the walls of the Clos.

A terroir enclosed within the Châteauneuf-du-Pape appellation, producing exceptional Côtes-du-Rhône wines.

2024 : [91 - 93]

« It's medium-bodied, with a pure, layered, juicy mouthfeel, soft tannins, and outstanding length »

JEB DUNNUCK

« Our expert's top 25 Côtes-du-Rhône 2024 wines »

Decanter



2026-2041



16-17°C

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