



Le Clos du Caillou, Côtes du Rhône Rouge, Bouquet des Garrigues, Côtes du Rhône, Southern Rhône, France, '2023'

Product code: `5601

PRODUCER PROFILE

Sylvie Vacheron, helped by the gifted Bruno Gaspard, is producing rich and very expressive Châteauneuf du Pape cuvées.

The quality of the estate's wines has greatly progressed over the past couple of decades, which are now recognised among the best in the appellation. The unsung hero in Le Clos du Caillou's portfolio is 'Bouquet des Garrigues': with the feel and style of a Châteauneuf du Pape, it elevates Côtes du Rhône to a new level.

VITICULTURE

Eighty percent of the vines are over 50 years old, planted on red clay soils with pebbles, producing an average yield of 32 hl/ha. No herbicides or synthetic products are used, with a focus on traditional winemaking methods and organic practices. The grapes are harvested by hand.

WINEMAKING

Manual harvest with sorting in the vineyard then in the cellar. 80% of the grapes are destemmed and vinified in concrete vats with pumping over and rack and return (27 days) to promote gentle tannin extraction and preserve the purity of the fruit. Fermentation is carried out at controlled temperatures to respect the aromatic integrity of the grapes. The remaining 20% is vinified using carbonic maceration, a technique that adds a fresher, fruitier dimension.

TASTINGNOTE

A beautiful ruby color with brilliant highlights. The nose is expressive, marked by aromas of red and black fruits (strawberry, morello cherry, blackcurrant), accompanied by a more floral and slightly spicy touch. On the palate, the wine combines freshness and juicy taste. The fruit expresses itself vividly, supported by notes of sweet spices, a hint of licorice and thyme, reminiscent of the garrigue. The finish is supple and pleasant, with a nice length. This cuvée, a historic wine of the estate, presents a balanced and elegant ensemble. It is a charming wine, accessible now, but which will also evolve well with time.

FOOD MATCHING

Penne with shrimp, bell peppers, and red pesto, Chicken supreme with confit tomatoes, feta, and black olives. Beef cheek prepared in the style of Flemish carbonade.



TECHNICAL DETAILS

Varieties:

Grenache Noir 70%,
Syrah 15%,
Others 15%,
Blend of Mourvèdre, Carignan and Counoise 15%

Vegetarian
Vegan
Organic

Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 14 Months

Type: Foudres and wooden vats

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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