le Clos du Caillou

LE **BOUQUET DES GARRIGUES** 2025
CÔTES-DU-RHÔNE



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-harvested grapes, with sorting both in the vineyard and at the winery.
80% of the grapes are destemmed and fermented in concrete vats, with pump-overs and rack-and-returns over 27 days, to encourage gentle tannin extraction while preserving the purity of the fruit.
The remaining 20% undergo carbonic maceration, a distinctive winemaking technique that brings an additional dimension of freshness and fruitiness.
Harvesting takes place from late August to late September, reflecting the diversity of grape varieties.

AGEING : In wooden vats and foudres, for 14 months.

WINEMAKER TASTING NOTES:
Le Bouquet des Garrigues displays a bright, luminous garnet-red colour.
On the nose, the wine reveals an intense and refreshing aromatic profile. The initial aromas are marked by notes of orange zest, followed, after aeration, by raspberry, blackcurrant and wild berry notes. Hints of sage complete this bouquet, evoking the scents of the Provençal garrigue.
On the palate, the wine offers a full-bodied, concentrated structure, underpinned by beautiful freshness. Bright, tangy fruit flavours, particularly redcurrant and raspberry, are complemented by fresh, lively spice notes reminiscent of ginger, pepper and Espelette pepper, adding depth and complexity. The finish is remarkably fresh and persistent.
This historic cuvée fully expresses its identity, combining concentration, freshness and vibrant fruit.

FOOD AND WINE PAIRINGS:
Thai noodles with crunchy vegetables, ginger and lemongrass
Roasted red mullet with a tangy redcurrant sauce
Provençal beef tartare with olive pieces and sun-dried tomatoes
Thin wild blueberry tart with yuzu ganache

YEAR OF CREATION :
1971 Vintage

VINES YEARS AVERAGE :
50 years old

BLEND :
70 % Grenache
15 % Syrah - Mourvèdre
15 % Carignan- Counoise

YIELD :
23 hl/ha

SOILS CHARACTERISTICS :
Clay soil with round pebbles located on the lieux-dits «Le Coudoulet» and «Les Garrigues», located on the border of Châteauneuf-du-Pape appellation.

2025 : [89-91]

« It's medium-bodied, juicy, and balanced, with soft tannins and a juicy, elegant, impeccably made style.! »

JEB DUNNUCK

2027-2037

16-17°c

LE CLOS DU CAILLOU – 1600 Chemin Saint Dominique – 84350 COURTHEZON
Tel : 04.90.70.73.05 mail : bonjour@closducaillou.com – www.closducaillou.com