

# le Caillo

LE **CAILLOU**  
CÔTES-DU-RHÔNE

2023



**2023 VINTAGE:** An excellent vintage, generous and well-balanced.

The mild climate of 2023 was characterized by satisfactory rainfall and perfect sanitary conditions (thanks to the protective Mistral wind).

200 mm rainfall from January to August, nice showers in May and June, then a dry, hot summer also helped to produce a vintage with generous yields allowing us to harvest at excellent maturities.

2023 offers fine, elegant and full wines made from top-quality grapes harvested over more than two months, from mid-August to the end of October.

The white grapes, harvested from mid-August at ideal ripeness, produced well-balanced, round, rich and complex wines with notes of citrus (grapefruit, lemon), white-fleshed fruit (pear, peach) and exotic fruit (litchi, mango). The acidity is well-balanced, with a long, saline finish.

Red wines have elegant profiles, sweetness and complex textures. Characterized by aromas of red fruit (raspberry, cherry, wild strawberry), liquorice, ginger and salt, the red wines have great drinkability, smooth tannins and opulent, spicy (pepper) and mentholated finish.

2023 reminds us a combination of the vintage 2000 and 2012.

#### VINIFICATION:

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

80% de-stemming (20% wholes clusters) and vinification in concrete and stainless-steel tanks with wild yeasts.

Start of the harvests on 19<sup>th</sup> September for the Syrah, on 25<sup>st</sup> September for the Grenache and Cinsault, and on 30<sup>th</sup> September for the Mourvèdre.

**AGEING:** In concrete tanks for 4 months.

#### WINEMAKER TASTING NOTES:

This wine shows a brilliant cherry red color, with purple reflections.

On the nose, we find fresh and seducing aromas with notes of red berries, blackberry and garrigues notes.

The palate is fresh and elegant with blackcurrant aromas associated with white pepper and rose flowers notes.

This is a wine with superb freshness, red fruit and plenty of drinkability.

A brilliant wine!

#### FOOD AND WINES PAIRING:

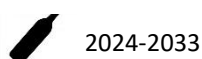
Lebanese tabbouleh

Beef Bo Bun

Provençal eggplants Tajine

Leg of lamb with Thym and rosemarin

Ashy forming of goat melted on a toast



16-17°C

#### VINES YEARS AVERAGE:

More than 60 years old

#### BLEND:

70% Grenache

15% Syrah

10% Mourvèdre

5% Cinsault

#### YIELD:

30 hl/ha

#### SOILS CHARACTERISTICS:

Sandy soils.