

# le Caillou

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.

Start of harvests on 9<sup>th</sup> September for our white Grenache and Viognier, on 15<sup>th</sup> September for the Roussanne and on 22<sup>nd</sup> September for our white Clairette.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C.

Vinification in stainless steel tanks.

## WINEMAKER TASTING NOTES:

Bright golden color, with anis reflections.

On the nose, we find intense notes of soft fruits and citrus peel extracts.

The palate is structured and fresh, with white fruits notes, candied white pears and lime zest. There is a long finish with a straight and sapid finish.

Grenache white gives structure to this beautiful wine, Viognier brings the aromatic notes, white Clairette shows freshness while Roussanne delivers pleasant texture making a brilliant and velvety wine to enjoy from now and to the next 6 years.

## FOOD AND WINE PAIRINGS:

Sea bass Sushi with avocado and prawns

Crab salad, yuzu lemon

Veal escalope with morels

36 months Comté



## VINES YEARS AVERAGE:

40-50 years old

## BLEND:

30% Viognier

30% White Clairette

20% White Grenache

20% Roussanne

## YIELD:

34 hl/ha

## SOILS CHARACTERISTICS:

Sandy soils and round pebbles.



2024-2030



9-11°C

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