

le Caillo

LE CAILLOU 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 cellar.

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

AGEING: In concrete tanks for 4 months.

WINEMAKER TASTING NOTES:

This wine shows a lovely ruby color.

The nose is fresh and delicious, revealing notes of wild fruits such as strawberry, redcurrant, blackcurrant and cherry.

On the palate, we find again this explosion of fruit, made more complex by floral and peppery notes.

A juicy and seductive wine, with supple tannins.

To be enjoyed in its youth, to enjoy all its freshness !

FOOD AND WINES PAIRING:

Corsican charcuterie

Tielle Sétoise

Tomato and garlic tatin

Rougail sausage

Red fruit crumble

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.

