

le Caillou

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

AGEING : 4 months in stainless steel tanks.

WINEMAKER TASTING NOTES :

The color is clear and limpid, with powdery nuances of rose petal.
The nose is promising, combining notes of arlequin candy and exotic fruits, enhanced by aromas of blackcurrant and candied lemon.
The mouth, gourmet and expressive, reveals an aromatic intensity carried by orchard fruits and citrus fruits : peach, apricot, grapefruit and blood orange.
The Caillou rosé has a beautiful tension, a supple texture on a salivating finish, which can be enjoyed all year round.

FOOD AND WINE PAIRING :

Shrimp, avocado, and grapefruit salad
Sea Bream sushi and avocado
Red curry chicken
Fig stuffed with goat cheese
Strawberry and rhubarb tart



VINES YEARS AVERAGE :
25 years old

BLEND :
90% Grenache
10% Cinsault

YIELD :
37 hl/ha

SOILS CHARACTERISTICS :
Sandy and Safres soils.



2025-2028



9-12°C