

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 cellar.

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

Vinification in stainless steel tanks.

Start of harvests on 21th August for our Viognier, on 26th August for our white Grenache, on 4th September for the Roussanne and on 28th September for our white Clairette.

WINEMAKER TASTING NOTES :

The Caillou Blanc has a clear and bright color, with golden highlights.

On the nose, we find aromas of exotic fruits such as pineapple and passion fruit, combine with more floral notes, delivering a fresh and gourmet bouquet.

The palate has a nice tension and reveals a creamy texture.

The delicious aromas of white-fleshed fruits and the salinity with a hint of bitterness, bringing a nice freshness.

A structured, fresh and digestible white Côtes-du-Rhône.

Very balanced, the Caillou Blanc is perfect directly for appetizer !

FOOD AND WINE PAIRINGS :

White fish tartare with green apples

Pan-fried shellfish with fresh herbs and lemongrass

Spaghettis alle Vongole

Turkey skewers with spices

Beaufort and quince jelly



VINES YEARS AVERAGE :

40-50 years old

BLEND :

30% Viognier

30% Clairette blanche

20% Grenache blanc

20% Roussanne

YIELD :

34 hl/ha

SOILS CHARACTERISTICS :

Sandy soils and round pebbles.

« A mini-Condrieu. A pure, elegant and absolutely delicious style. » Jeb Dunnuck

2023 : [91/100] **JEB DUNNUCK**



2025-2030



10-12°C