

# le Caillou

LE **CAILLOU**  
CÔTES-DU-RHÔNE

2019



2019 VINTAGE: Vintage with high ageing potential, thanks to exceptional sanitary conditions!

The sanitary conditions of the year are totally different from 2018 as we experienced very dry and hot spring and summer, with a full week of heatwave end of June - temperatures rose about more than 40°C. The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions have been excellent with almost no sorting in the vineyard! We harvested very qualitative grapes but with low juice.

Our whites, that we released this year, are outstanding: on the palate, it is full and harmonious, with excellent balance and surprising pH. The reds asked for quite long macerations offering structured wines with great cellaring potential.

*All along their experience of Winemakers, Sylvie Vacheron and Bruno Gaspard with the help of the new generation, have tasted, compared, analysed a lot of different wines with their winemaker friends, with whom they decided to collaborate.*

*The cuvee Le Caillou Côtes-du-Rhône white 2019 is the result, for the third year, from these exchanges and give birth today to high qualitative wines, still in the research of Cuvées with the typicality of our terroirs.*

#### 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.

**BOTTLING DATE :** On January 22<sup>nd</sup> 2020.

#### WINEMAKER TASTING NOTES :

This wine has a very pretty mimosa yellow colour with Nanking reflections. We discover a nice fresh and greedy nose on aromas of elderberry flowers, coconut water and white lilac. The palate is pretty with a nice minerality and a nice sweetness. We find aromas of blood orange marmalade and candied quince. Very nice length.

#### FOOD AND WINE PAIRING :

Gallego Octopus - Spaghetti with Clams - Sea Bream Ceviche.



**VINES YEARS AVERAGE :**  
40-50 years old

**BLEND :**  
50% Viognier  
20% White Clairette  
15% Roussanne  
15% White Grenache

**YIELD :**  
33 hl/ha

**SOILS CHARACTERISTICS :**  
Sandy soils.



2020-2023



9-11°C