

# le Caillou

LE **CAILLOU**  
CÔTES-DU-RHÔNE

2018 



2018 VINTAGE : A rare and unique vintage !

The vintage 2018 will be remembered by the winemakers of Chateauneuf-du-Pape for years. After an abundant budding, the vintage seemed to be generous. But it was underestimating on the vagaring of Spring, which turned out to be extremely rainy, with more than 300 mm of precipitation in April and May. Without any help of the Mistral, the atmosphere was hot and wet, offering perfect conditions for Mildew development. "Never seen such a Spring" told us our Elders. This season required an investment of every moment for our team, especially for our vineyard, grown organically. Luckily, the summer was hot and dry, providing favorable conditions for producing and harvest grapes of excellent quality at full maturity. Marked by low yields (17 to 20 hl/ha), our 2018 wines have a beautiful elegance, delicate tannins and an outstanding balance. A seductive vintage, under low allocation.

*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 red 2018 is the result, for the second 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.  
De-stemming and vinification in cement and stainless steel tanks with wild yeasts.  
Pump-over and delestages are made during all the grapes maceration .

**AGEING :** In concrete tanks for 2 months.

**BOTTLING DATE :** On February 11th 2019.

#### WINEMAKER TASTING NOTES :

This wine has a pretty deep colored on Purple color with Rubis reflections. We discover a delicate nose of red fruits, blackberry, gooseberry, Pyrenees cherry. The mouth is unctuous, dynamic with nice tannins accompanied by aromas of cherries and blackcurrant jam. Nice freshness

#### FOOD AND WINES PAIRING :

Andouillettes roasted - Stuffed eggplants - Seasoned ham terrine.

#### VINES YEARS AVERAGE :

More than 60 years old

#### BLEND:

85% Grenache  
15% Others

#### YIELD :

19hl/ha

#### SOILS CHARACTERISTICS :

Sandy soils.



2019-2024



16-17°C