

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

LE CLOS DU CAILLOU

AOP Côtes du Rhône
White**PRESENTATION**

Located in Courthézon, at the northeastern edge of the Châteauneuf-du-Pape appellation, Le Clos du Caillou traces its roots back to 1895, when journalist Élie Dussaud transformed a former hunting reserve into a wine estate. In the 1930s, during the creation of the AOC, inspectors from the INAO were denied access to the property an unusual event that explains why part of the vineyard remains classified as Côtes-du-Rhône, despite the quality of its terroir.

A decisive turning point came in 1955 with the arrival of Paul Pouizin, who replanted the land and adopted a farming approach respectful of nature. His son-in-law, followed by his daughter Sylvie Vacheron, continued this vision, initiating organic practices in 2000 and achieving certification in 2010.

Today, the estate spans 53 hectares, divided between Côtes-du-Rhône and Châteauneuf-du-Pape, on sandy soils that bring elegance and complexity to the wines. Alongside winemaker Bruno Gaspard, Sylvie Vacheron crafts distinctive cuvées such as Les Safres, Les Quartz, and La Réserve, all celebrated for their refinement and depth.

VARIETALS

Clairette 40%, Grenache blanc 20%,
Viognier 20%, Roussanne 10%,
Bourboulenc 10%

LOCATION

The cuvée Le Bouquet des Garrigues Blanc comes from the Les Garrigues lieu-dit, characterized by sandy soils scattered with polished pebbles, typical of the family's enclosed vineyard in Courthézon.

Age of vines: 50 years old

TERROIR

Clay soils covered with rounded pebbles.

IN THE VINEYARD

Vineyard management is conducted with great care: soil work, canopy management, and yield control are carried out to preserve balance and aromatic freshness. The estate favors sustainable practices, with a strong emphasis on manual labor and respect for the terroir. Harvesting is performed exclusively by hand, ensuring healthy, fully ripe grapes.

HARVEST

100% hand-harvested, followed by a rigorous double selection both in the vineyard and at the cellar. Only the highest-quality grapes are kept, guaranteeing optimal expression.

WINEMAKING

Whole-bunch pneumatic pressing, followed by cold settling at 10 °C overnight.

Fermentation in stainless steel vats using native yeasts, preserving purity and fruit expression.

Typical estate blend: 40% Clairette, 20% Grenache Blanc, 20% Viognier, 10% Roussanne, 10% Bourboulenc.

AGEING

Aged on fine lees in stainless steel (or concrete) vats for about 4 months, enhancing freshness, texture, and elegance.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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SERVING

Serving temperature: 13–14 °C

AGEING POTENTIAL

3 to 5 years

TASTING

Le Bouquet des Garrigues Blanc reveals itself with a bright mimosa-yellow robe and shimmering highlights. The nose is elegant and precise, opening with white flowers, quince, Victoria pineapple, and fresh pear, enriched with subtle notes of sweet licorice and Mediterranean herbs. On the palate, the attack is supple and fresh, carried by a mineral backbone that emphasizes fruit purity. The texture is both ample and airy, unfolding flavors of vine peach, nectarine, and juicy apricot. The finish is long and delicately spiced, combining gourmet richness with precision.

VISUAL APPEARANCE

Bright mimosa-yellow with luminous highlights.

AT NOSE

White flowers, quince, pineapple, fresh pear, herbs, and a touch of licorice.

ON THE PALATE

Supple, fresh, and mineral with stone fruit flavors, elegant texture, and a long, spiced finish.

FOOD PAIRINGS

This fresh, aromatic Côtes-du-Rhône Blanc pairs beautifully with seafood and refined terroir cuisine. It enhances citrus-marinated sea bass ceviche, grilled sardines with fennel, or roasted cod loin with lemon butter. Its elegant texture also makes it an ideal partner for farm-raised poultry in a light sauce, asparagus risotto with parmesan shavings, or a Provençal vegetable tian. At the cheese board, it matches perfectly with a fresh goat cheese from Provence or a creamy Brillat-Savarin.

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