

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LE CLOS DU CAILLOU

AOP Châteauneuf-du-Pape  
Red**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**

Grenache 85%, Mourvèdre 15%

**LOCATION**

Les Bédines is a vineyard located at the foot of the Rayas forest, planted on a terroir of Safres (compacted sand), which brings the wine finesse and elegance.

Age of vines: 65 years old

**TERROIR**

Soils composed of sand and safres.

**IN THE VINEYARD**

Key vineyard stages include manual treatments, sustainable soil management, and respect for vine balance throughout the season.

**HARVEST**

Manual harvest with bunch selection in the vineyard.

**WINEMAKING**

100% destemming followed by co-fermentation in concrete vats using native yeasts. The maceration lasts 38 days, with regular pump-overs and rack-and-return operations throughout.

**AGEING**

Aged for 14 months in 25-year-old large oak foudres to ensure gentle oxygenation and preserve the wine's finesse.

**SERVING**

Serving temperature: 16-17°C

**AGEING POTENTIAL**

10 to 15 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Appearance: Bright ruby red colour.

Nose: Very intense and delicate, with aromas of black fruits, cocoa bean, and juicy cherries.

Palate: Broad and elegant, marked by great finesse. The profile reveals blackcurrant, thyme, and a touch of licorice, all carried by a silky texture. This Châteauneuf-du-Pape surprises by delivering a profile reminiscent of Burgundy in style — refined, balanced, and precise.

## VISUAL APPEARANCE

Ruby red, brilliant clarity.

## AT NOSE

Aromas of black fruits, cocoa, and cherry.

## ON THE PALATE

Supple, elegant mouthfeel with cassis, thyme, and licorice notes.

## FOOD PAIRINGS

Perfect with beef sauté with peppers and olives, “Pieds et Paquets” (stuffed tripe rolls), or a roasted squab with garlic and thyme.

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