

**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

Syrah, Grenache noir

## LOCATION

Exclusively sourced from the family-owned walled vineyard ("Clos") in Courthézon, the Les Quartz cuvée is rooted in sandy-gravelly soils enriched with rolled pebbles, the very essence of classic Châteauneuf-du-Pape terroir. Located in the Les Cassanets sector, the old vines (often over 50 years old) benefit from a natural balance that combines finesse, aromatic concentration, and textural depth.

Age of vines: 65 years old

## TERROIR

Soils of sand and gravel, layered with quartz-rich rolled pebbles. The vineyard's age and deep root systems contribute to expressive minerality, while the slightly undulating topography ensures optimal sun exposure and ripening.

## IN THE VINEYARD

Sustainable vineyard practices include manual treatments, minimal intervention, cover cropping, and soil regeneration. Yields are kept low to enhance aromatic depth and structure.

## HARVEST

Grapes are harvested by hand, followed by meticulous sorting both in the vineyard and in the cellar to ensure the highest quality.

## WINEMAKING

Each grape variety is vinified separately: Syrah in wooden vats, Grenache in concrete tanks. Fermentation is spontaneous using indigenous yeasts, and maceration lasts around 32 days. Daily pump-overs, manual punch-downs, and rack-and-return techniques are used to maximize extraction without over-extraction.

## AGEING

Aged for 14 months, primarily in 600 L demi-muids (90%), complemented by 500 L terracotta amphorae (10%). This dual ageing enhances texture, purity, and mineral expression.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **SERVING**

Serving temperature: 16–17°C

## **AGEING POTENTIAL**

10 to 15 years

## **TASTING**

Les Quartz makes an immediate impression with its deep garnet robe and violet reflections. The nose is noble and intense, releasing layered aromas of black cherry, crushed blackberry, evolving toward garrigue, black pepper, wild mint, and a hint of forest floor. The palate opens with breadth and directness, offering measured density and silky texture. The tannins are polished, structured by a subtle saline thread that echoes the terroir's quartz content. The finish is long, savory, and fresh, combining the finesse of sandy soils with the mineral backbone of quartz. A vibrant, serious, and luminous wine of great poise.

## **VISUAL APPEARANCE**

Intense garnet with violet hues, clear and bright.

## **AT NOSE**

Dark berries, herbs, wild mint, spices, forest floor.

## **ON THE PALATE**

Broad, velvety, refined tannins, mineral energy, and a long, fresh finish.

## **FOOD PAIRINGS**

A refined, deep, and structured red, Les Quartz is built for elegant, gastronomic dishes. It shines alongside roast pigeon with wild mushrooms, venison with grand veneur sauce, or a pan-seared beef filet with truffle jus. Its aromatic richness and fine tannins also make it an exceptional pairing for slow-cooked lamb shoulder with thyme, a veal tagine with dates, or a risotto with reduced jus and aged parmesan shavings. For a more plant-based experience, pair it with a vegetable tian with black olives or smoked celeriac purée. A cellar-worthy wine destined for the finest tables.

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