

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LE CLOS DU CAILLOU

AOP Côtes du Rhône  
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 70%, Mourvèdre 30%

## LOCATION

The La Réserve cuvée flourishes on a sandy-granular terroir located inside the historic walled vineyard ("Clos"), very close to the "La Guigasse" plot the same origin as the Châteauneuf-du-Pape cuvée of the same name. These sandy soils give the grapes a combination of finesse, elegance, and notable aromatic concentration.

Age of vines: 50 years old

## TERROIR

Sandy, well-drained soils with granular structure. Slightly undulating terrain providing excellent sun exposure and gentle ripening.

## IN THE VINEYARD

The estate has long embraced a living-soil philosophy, earning organic certification in 2010 and now pursuing biodynamic practices. Vineyard care reflects deep respect for the terroir and plant vitality.

## HARVEST

Harvesting is done manually, with a double selection both in the vineyard and in the cellar to ensure fruit quality and purity.

## WINEMAKING

The grapes are 100% destemmed, then fermented in concrete vats with native yeasts. The maceration can last up to 43 days, depending on the vintage, with precise application of pump-overs (remontages) and rack-and-return (délestages) for optimal extraction of color, aroma, and tannins.

## AGEING

Aged for 14 months, mostly in 600 L demi-muids (85%), complemented by barriques (15%), depending on the vintage allowing for a slow, refined integration of structure and aromatics.

## SERVING

Serving temperature: 16–17°C

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING POTENTIAL

3 to 5 years

## TASTING

At first glance, La Réserve captivates with its dark robe and intense purple reflections. The nose is deep and layered, unveiling aromas of black cherry, candied plum, and wild blackberry, uplifted by hints of black pepper, clove, garrigue, bitter cocoa, and blond tobacco. With aeration, more animal and licorice notes emerge. The palate is broad and structured, with ripe, velvety tannins, a firm mineral backbone, and remarkable persistence. A bold, expressive wine that can stand shoulder to shoulder with many top Châteauneuf-du-Pape cuvées in intensity, complexity, and aging potential.

## VISUAL APPEARANCE

Deep purple-red with luminous reflections.

## AT NOSE

Concentrated black fruits, spices, garrigue, cocoa, tobacco, and subtle wild notes.

## ON THE PALATE

Structured, ample, velvety, and mineral, with impressive length and elegance.

## FOOD PAIRINGS

A characterful and gastronomic red, La Réserve pairs beautifully with rich, flavorful dishes and silky textures. Ideal with game birds in sauce, roasted wild boar, or veal chop with morels. Mediterranean-style pairings include lamb tagine with dates and warm spices, bull stew (gardianne de taureau), or a slow-cooked Provençal daube. On the cheese board, go for well-aged pressed cheeses such as 24-month Comté, Salers, or aged Mimolette. It also shines with Bresse chicken roasted with porcini, or pigeon roasted with figs.

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