

**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 85%, Syrah 15%

LOCATION

Les Quartz - AOP Côtes-du-Rhône Rouge is a cuvée crafted from a singular terroir within the family-owned "Clos" of Courthézon. The vineyard is bordered by rolled quartz pebbles and sandy-gravelly soils, echoing the neighboring terroirs of Châteauneuf-du-Pape.

Age of vines: 50 years old

TERROIR

The soil is composed of rolled pebbles and sandy-granular textures, offering excellent drainage and thermal regulation. These elements contribute to the wine's elegance, aromatic precision, and freshness.

IN THE VINEYARD

Sustainable vineyard management with manual work throughout the growing season. Key practices include canopy control, soil aeration, and phytosanitary treatments tailored to vintage conditions.

HARVEST

Harvested by hand with a strict double sorting, both in the vineyard and at the winery.

WINEMAKING

Vinification is carried out with exceptional care. Grapes are fully destemmed and fermented separately by varietal in concrete tanks, using indigenous yeasts. The maceration process spans 30 to 35 days, during which manual punch-downs, pump-overs, and rack-and-return techniques are applied to extract complexity and structure.

AGEING

The wine is aged for approximately 14 months in a combination of large oak foudres, wooden vats, and seasoned barrels, depending on the grape variety and vintage.

SERVING

Serving temperature: 16-17°C

AGEING POTENTIAL

5 to 10 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

On the nose, this cuvée offers an intense and elegant aromatic profile, combining crushed raspberry, cherry, wild strawberry, and blackcurrant, with deeper layers of blueberry, blackberry, and pomegranate. Floral and menthol notes enhance the bouquet, alongside licorice, white pepper, anise, peppermint, and violet. The palate is rich and silky, with a vibrant freshness, refined tannins, and a juicy, generous texture. The finish is long, balanced, and marked by a subtle saline or mineral nuance, giving the wine great persistence and finesse.

VISUAL APPEARANCE

Deep ruby red with violet reflections, bright and clear.

AT NOSE

Expressive, multi-layered aromas of red and black fruits, floral and spicy notes.

ON THE PALATE

Elegant and structured, with velvety tannins, ripe fruit, spice, and a long, mineral-driven finish.

FOOD PAIRINGS

This wine lends itself to original and balanced pairings. Its freshness and gentle spice make it a perfect match for grilled red pepper gazpacho with basil, Mafé-style chicken with carrots, grilled red mullet, or even a Lyon-style cured sausage. It also pairs beautifully with richer dishes such as duck breast with peppered jus, game stew, or a spiced lamb tagine.

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