

**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**

Situated within the estate's historic walled vineyard in Courthézon, the La Réserve cuvée comes from a terroir of fine sands and rolled pebbles, resembling the soil profile of the finest parcels in Châteauneuf-du-Pape. These sandy-granular soils promote slow ripening while preserving the wine's finesse and freshness.

Age of vines: 50 years old

**TERROIR**

Fine, deep sands mixed with rolled quartz pebbles, offering excellent drainage, slow ripening, and aromatic concentration. Slightly sloping topography ensures optimal sun exposure.

**IN THE VINEYARD**

The vineyard is managed using certified organic and biodynamic practices, which enhance soil vitality and the purity of the fruit's expression.

**HARVEST**

Grapes are hand-harvested, followed by rigorous sorting both in the vineyard and at the cellar to ensure optimal selection.

**WINEMAKING**

Grapes are 100% destemmed, then fermented in concrete vats with native yeasts. Maceration can last up to 43 days, with gentle pump-overs and rack-and-return (délestage) to extract depth without excess. The blend consists of approximately 70% Grenache and 30% Mourvèdre, the latter adding structure and depth.

**AGEING**

The wine is aged for 14 months, primarily in 600 L demi-muids (85%) and 228 L barriques (15%), allowing for slow oxygenation and refined integration of tannins.

**SERVING**

Serving temperature: 16–17°C

**AGEING POTENTIAL**

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

La Réserve delivers an intense and structured interpretation of the Côtes-du-Rhône. The wine shows a deep garnet hue, almost opaque, with violet highlights. The nose is concentrated and expressive, revealing black cherry confit, wild blackberry, and fresh fig, enhanced by notes of licorice, cocoa, thyme, and a hint of black olive. With aeration, smoky and balsamic nuances emerge. On the palate, the wine asserts itself with a dense, velvety attack, a fleshy texture, and mature tannins that are firm but never harsh. The finish is long, defined by subtle minerality and a lasting sense of freshness. A powerful and refined red, with rare depth for a Côtes-du-Rhône.

## VISUAL APPEARANCE

Deep garnet with purple reflections, bright and opaque.

## AT NOSE

Black fruits, cocoa, thyme, fig, licorice, hints of smoke and balsamic.

## ON THE PALATE

Broad, velvety, with ripe tannins and a structured, fresh, mineral-driven finish.

## FOOD PAIRINGS

With its generous and ample profile, La Réserve pairs beautifully with reimagined terroir cuisine and intensely flavored slow-cooked dishes. It excels alongside a dry-aged côte de bœuf, roasted lamb shoulder with garrigue herbs, or a red wine-braised pork cheek stew. It also enhances dishes like free-range chicken with porcini, roasted vegetable lasagna with pecorino, or a beetroot tart with aged goat cheese. In cooler months, serve it with hare stew, stuffed squash with wild mushrooms, or a truffle-laced gratin dauphinois. A structured wine, built for slow dining and culinary generosity.

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