

**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%, Syrah 15%, Mourvèdre 5%,
Carignan 5%, Counoise 5%

LOCATION

The "Les Garrigues" plot lies within the renowned Le Coudoulet sector — a terroir of remarkable quality, composed of clay and rolled pebbles, located at the northern boundary of the Châteauneuf-du-Pape appellation.

Age of vines: 50 years old

TERROIR

Soils made up of clay covered with rolled pebbles.

IN THE VINEYARD

Key vine care stages include manual treatments and precise soil management throughout the season.

HARVEST

Manual harvesting with sorting performed directly in the vineyard.

WINEMAKING

Vinification is carried out 80% using traditional methods: full destemming, fermentation in concrete vats, with daily pump-overs and rack-and-return techniques during a 27-day maceration. The remaining 20% is vinified using carbonic maceration: whole grape bunches fermented under a CO₂ atmosphere for 14 days.

AGEING

The wine is aged for 14 months, 60% in concrete vats and 40% in large oak foudres.

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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

The wine displays a deep garnet-red colour. The nose is highly expressive, offering vibrant aromas of red fruits, cherry, and raspberry, layered with a delicate floral touch of peony. On the palate, it shows both suppleness and elegance. The aromatic profile reveals a basket of red berries — wild strawberries, raspberries, redcurrants — accented by floral notes. Hints of spice and subtle oak add depth and roundness, leading to a long, graceful finish.

VISUAL APPEARANCE

Garnet red, clear and bright.

AT NOSE

Expressive aromas of red fruits, floral notes (peony).

ON THE PALATE

Silky, elegant texture with red berries and a touch of spice and wood on the finish.

FOOD PAIRINGS

Pairs beautifully with stuffed tomatoes, Greek-style chicken (roasted potatoes, black olives, cherry tomatoes, feta), or a grilled swordfish served with ratatouille.

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