



**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

Grenache 85%, Mourvèdre 15%

## LOCATION

“Les Bédines” is a plot located at the foot of the Rayas forest, planted on Safres — compacted sandy soils that bring finesse and elegance to the wine.

Age of vines: 65 years old

## TERROIR

Soils composed of fine sand and safres (compacted sandstone), ideal for producing wines of aromatic purity and refined texture.

## IN THE VINEYARD

Manual vineyard work with careful hand-harvesting and bunch sorting to ensure optimal fruit selection.

## HARVEST

Manual harvest with sorting directly in the vineyard.

## WINEMAKING

Grapes are 100% destemmed, followed by co-fermentation in concrete vats using indigenous yeasts. Gentle pump-overs and rack-and-return (délestage) are applied throughout the 38-day maceration, allowing for delicate extraction and aromatic complexity.

## AGEING

The wine is aged for 14 months in 25-year-old large oak foudres, promoting slow oxygenation while preserving the wine’s natural elegance and balance.

## SERVING

Serving temperature: 16–17°C

## AGEING POTENTIAL

10 to 15 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

Color: Ruby red.

Nose: Intensely aromatic and delicate, with notes of black fruits, cocoa bean, and juicy cherries.

Palate: Ample and elegant with remarkable finesse. Aromas of blackcurrant, thyme, and licorice unfold with purity and grace. This Châteauneuf-du-Pape stands out with a profile reminiscent of fine Burgundy precise, smooth, and highly refined.

## VISUAL APPEARANCE

Ruby red with brilliant clarity and elegant reflections.

## AT NOSE

Intense and delicate, with dark fruit, cocoa, and cherry aromas.

## ON THE PALATE

Elegant, fresh, and smooth, with herbal and spicy undertones and a Burgundian finesse.

## FOOD PAIRINGS

Perfect with sautéed beef with peppers and olives, the traditional "Pieds et Paquets" (stuffed tripe rolls), or a roast squab with garlic and thyme. These dishes highlight the wine's depth, finesse, and subtle spicy notes.

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