

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LE CLOS DU CAILLOU

AOP Châteauneuf-du-Pape  
White

## 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 blanc 40%, Roussanne 30%,  
Clairette 30%

## LOCATION

The cuvée Les Safres Blanc draws its identity from the compact sandy soils known as “safres,” located in the Les Bédines lieu-dit, in the hinterland of Châteauneuf-du-Pape. These fine, silty soils provide the wine with finesse, lightness, and elegance. The vines, around 40 years old, benefit from an ideal exposure, encouraging aromatic ripeness while preserving the natural freshness of the fruit.

Age of vines: 65 years old

## TERROIR

A terroir composed of fine, compacted sands (safres), offering excellent drainage and finesse to the wine. Flat to slightly undulating topography that promotes even ripening.

## IN THE VINEYARD

Sustainable viticulture with careful monitoring of each stage, including manual treatments, organic soil care, and attention to vine balance throughout the growing season.

## HARVEST

Manual harvesting with rigorous sorting both in the vineyard and upon arrival at the cellar, ensuring pristine fruit selection.

## WINEMAKING

Whole clusters are gently pressed, followed by cold settling at 10°C overnight. The blend is classic for the estate: 40% Grenache Blanc, 30% Roussanne, and 30% Clairette. Fermentation is spontaneous, with native yeasts in French oak barrels aged between 5 and 15 years. Ageing takes place over approximately four months, often in a mix of first- and second-fill barrels, to preserve freshness and nuance.

## AGEING

4 months in seasoned French oak barrels, some from 1 to 7 previous vintages, ensuring a delicate integration of oak without overpowering the fruit.

**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.

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LE CLOS DU CAILLOU

AOP Châteauneuf-du-Pape  
White**SERVING**

Serving temperature: 13–14°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

Les Safres Blanc opens with a pale gold robe, shimmering with silvery highlights. The nose is elegant and focused, offering a fresh aromatic profile: white flowers (hawthorn, acacia), yellow orchard fruits (vine peach, pear), and citrus zest, all layered with wild fennel and subtle hints of wet stone. Upon aeration, honeyed notes and fresh almond emerge. The palate is broad yet taut, driven by a linear mineral backbone and fine salinity. The finish is long, lightly buttery, with echoes of candied citrus peel and fresh herbs. A terroir-driven white that balances elegance and intensity, with aging potential rarely seen in the appellation.

**VISUAL APPEARANCE**

Bright pale gold with silvery reflections.

**AT NOSE**

Precise, floral and fruity, with herbal and mineral undertones.

**ON THE PALATE**

Silky and vibrant, with a mineral core and long, saline finish.

**FOOD PAIRINGS**

This elegant Châteauneuf-du-Pape Blanc pairs beautifully with refined, textured dishes. It will elevate a roasted cod loin with lemon butter, Bresse chicken in cream with morels, or an asparagus risotto with parmesan shavings. Its mineral freshness also complements seared scallops with sesame, roasted langoustines, or white fish sushi. At the cheese board, it shines alongside a young Comté, a truffled Brillat-Savarin, or an aged sheep's milk tomme. For a vegetal pairing, serve it with a ginger-glazed vegetable wok or a zucchini tian with fresh goat cheese.

**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.