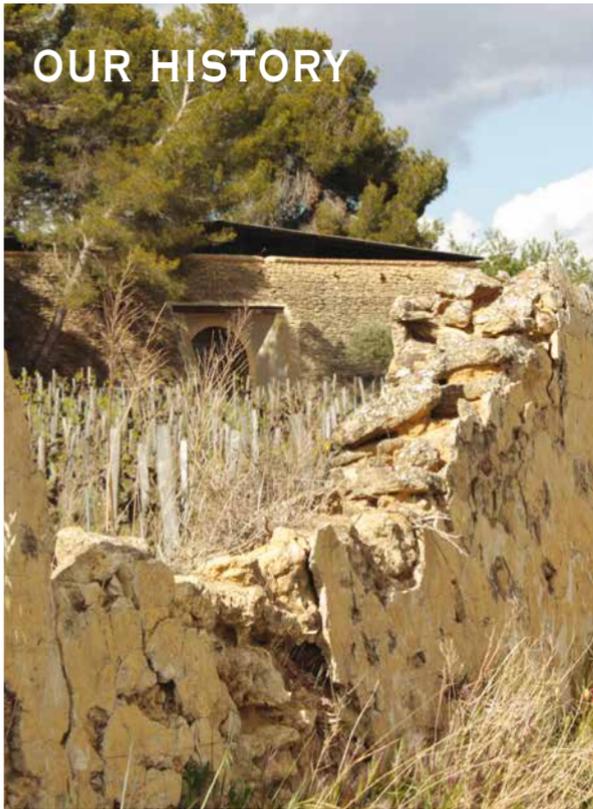




le Clos du Xillou



OUR HISTORY



Le Clos du Caillou is a real “Clos” of 17 hectares surrounded by a 3 kilometers wall along, on the edge of Courthézon and Châteauneuf-du-Pape villages.

Our plots of Châteauneuf-du-Pape are located all around le Clos, outside the wall.



Le Clos du Caillou' history dates back to the 19th century, with the famous engineer Élie Dussaud, architect who created the Suez Canal and designed the Port de Marseille.

When the engineer found out Le Clos du Caillou, he fell in love with this magic and unknown island.

Builder of the Château de Val Seille, current Courthézon Town Hall, Élie Dussaud decided to build inside Le Clos, a 829 meters deep groundwater well, roofed by a tower.

A stone building, called today "Le Bassin", was the storage place of the water from the well. This allowed to feed Courthézon village in water for many years, thanks to underground galleries, also constructed by Élie Dussaud.

The natural temperatures and hygrometry of these galleries meet the exacting standards for ageing our wines today in perfect conditions.



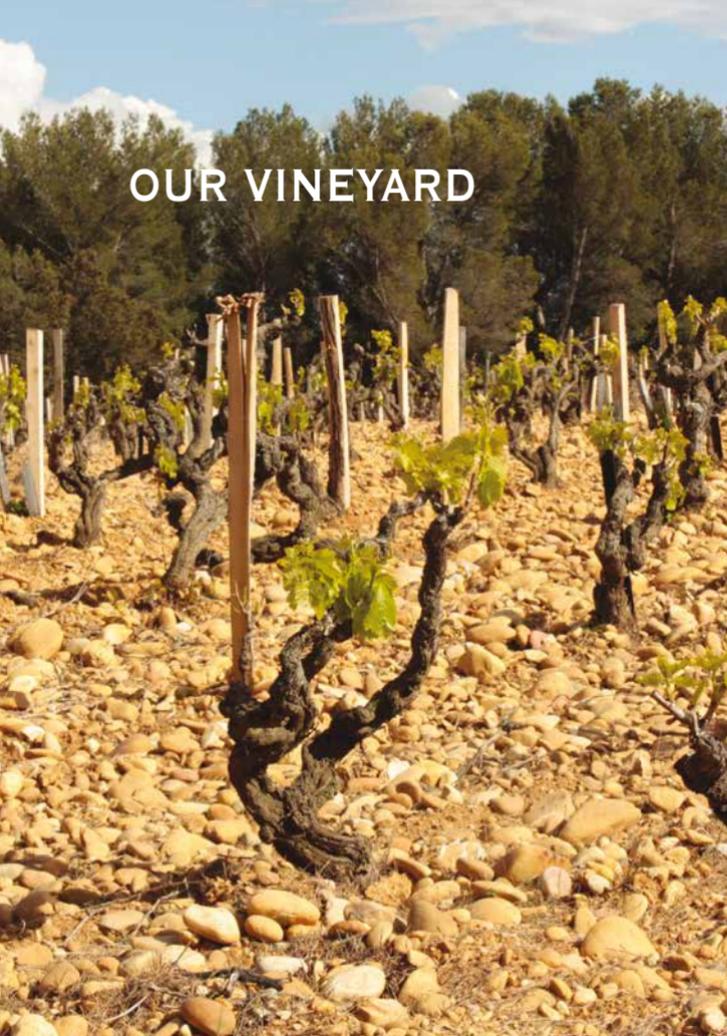
In 1936, date of the establishment of Châteauneuf-du-Pape appellation, happened an unusual fact which will definitely changes the future of le Clos du Caillou.

When the experts in charge of AOC Châteauneuf-du-Pape delimitation came to visit the vines inside Le Clos, the gamekeeper of Clos du Caillou welcomed them with a gun! “Go out, there’s nothing to see here...”

The experts, upset of this unwelcoming reception, refused to classify Le Clos in AOC Châteauneuf-du-Pape.

Since this time, the vines inside the wall are registered as AOC Côtes-du-Rhône, terroirs from where we produce our special cuvées in Côtes-du-Rhône, as Les Quartz and La Réserve...

OUR VINEYARD

A photograph of a vineyard. The foreground is filled with numerous small, round, yellowish pebbles. Several gnarled, dark brown grapevines are scattered across the field, some with small green leaves. Tall, thin wooden stakes are planted in rows, supporting the vines. In the background, there is a dense line of green trees under a blue sky with some white clouds.

1956-1995 :

Implementation of the Vineyard

“In 1956, Paul Pouizin, Sylvie Vacheron’s grandfather, bought le Clos du Caillou to settle his son : Claude Pouizin.

At this time, Le Clos was still a hunting reserve, composed mainly of woods. Claude Pouizin started large works: deforestation and plantation of vines inside le Clos to value these plots, who were according to him, exceptional terroirs.

Year after year, the vineyard of Le Clos du Caillou emerged.

Some terroirs composed of the famous round pebbles of Châteauneuf-du-Pape but also and mainly, some terroirs of Sand and Safres, give birth today, to delicate and elegant wines, Clos du Caillou wines’ identity.

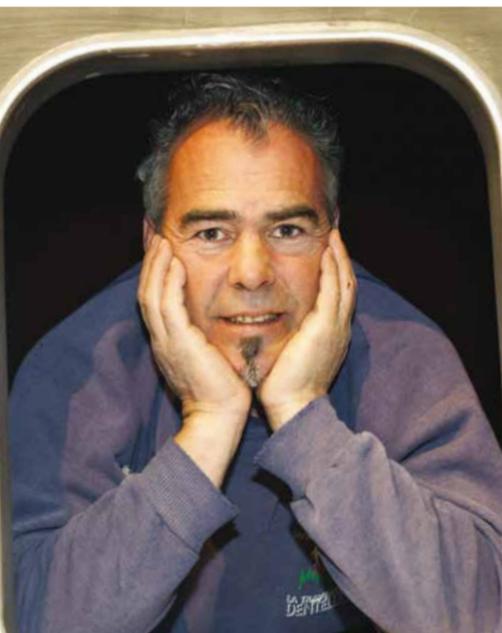


In 1995, Claude Pouizin, 65 years-old, decided to retire and asked to his 3 daughters if one of them wanted to take over Le Clos du Caillou. Sylvie and her husband Jean-Denis Vacheron, winemaker from Domaine Vacheron in Sancerre, decided to take over Le Clos du Caillou.

They worked on plot selections, developed technics for elaboration of wines and created the range of cuvees. In just a few years, Le Clos du Caillou competed with the best producers of Châteauneuf-du-Pape appellation.

After the tragic Jean-Denis Vacheron death in 2002, Sylvie continues to carry on the work and remains focus on the research for quality of her wines with the precious help of the talented winemaker, Bruno Gaspard.





Since 2002, Bruno Gaspard continues the long work set up by Jean-Denis Vacheron. With rare values and a lot of humility, Bruno found his place at the domain, and showed his talents of great winemaker. He succeeded to impregnate of Le Clos du Caillou to produce high quality wines.

OUR PHILOSOPHY



Organic & Biodynamic Agriculture

The cultural works at Clos du Caillou have started in the 1950's by Claude Pouizin. Regular ploughings, use of organic compost for a sustainable agriculture.

Since this time, we are working in the whole vineyard as natural as possible. That is why, Jean-Denis Vacheron introduced the organic agriculture practices, formalized with the organic certification on 2010 vintage.

The soils are worked in the respect of the nature with regular ploughings, without any herbicide and any synthetic products. The treatments are only composed of sulphur and copper.

Biodynamic agriculture is practiced on certain plots since 2007.

We use cow-horn Manure, silica which are sprayed in our vines, in the respect of the nature and Cosmos rhythm.

OUR GRAPES



Our vineyard is mainly composed with the King grape of our region: the Grenache. We grow also some red grapes as Syrah, Mourvèdre, Cinsault, Carignan, Cunoise and white grapes as Viognier, Roussane, Bourboulenc, white and pink Clairette. The vines, planted in the 1950's, are today more than 60 years old.

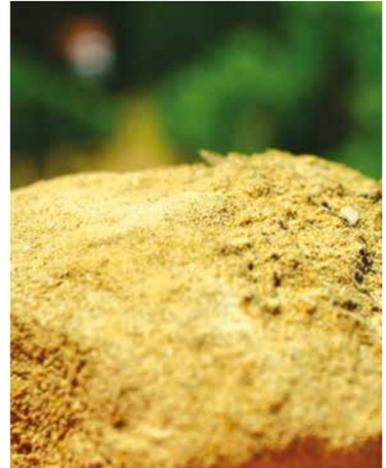
OUR TERROIR



Sandy soil



Round pebbles or “Galets Roulés”



Safres

Our vineyard is composed of 3 different types of soil:
Sandy soil, the round pebbles called “Galets Roulés” and Safres,
each of them giving different characteristics to the wine.



Our terroirs are mainly composed of Sandy soil with underground of Safré on the lieux-dits “Le Caillou”, “Les Bédines”, “La Guigasse and “Pignan”.

Finesse, elegance, and smooth tannins, with Burgundy style, characterize the wines produced on these terroirs.

We are working also on few plots of Galets roulés, the big round pebbles typical of Châteauneuf-du-Pape, on the lieux-dits “Les Garrigues” and “Les Cassanets”. These Galets Roulés have the specificity to store the heat during the day and to restore slowly to the soil during the night.

OUR TEAM



Sylvie Vacheron and Bruno Gaspard are working together with exigency and precision.

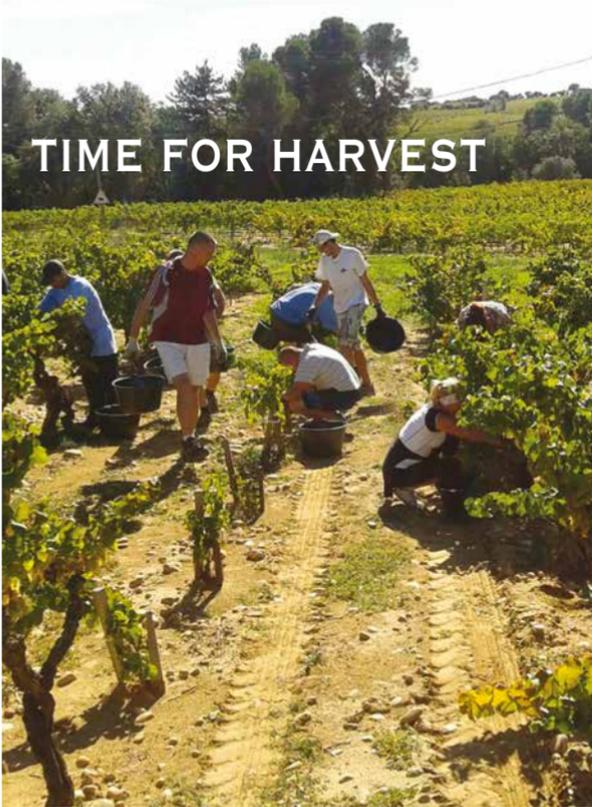
The children of Sylvie and Jean-Denis Vacheron start to enter into the company with Marilou Vacheron, graduated of a High School of Management in Lille and Axel Vacheron, currently studying at Changins, a Viticulture and Œnology High School in Switzerland.

Both of them are passionate by Wine world, which portends a very promising future for Le Clos du Caillou.



Françoise, Aude, Jérôme, Cédric, Tijani, Julien, Henri, Messaoud, Jérémy and Romain, passionate for the wine world, are working everyday together to maintain the quality of the wines and the reputation of the domain.

TIME FOR HARVEST



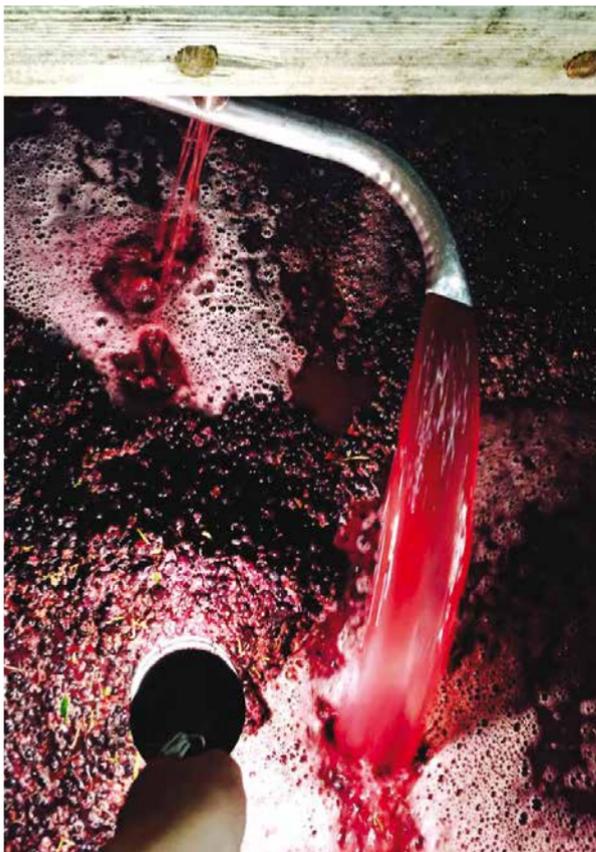
The grapes are exclusively harvested by hand and sort out several times, in the vineyard and in the cellar.



THE WINEMAKING



Harvests take place according to the maturities of each plot and each grape. We harvest the whole vineyard by hand and we sort out the grapes, before the transportation to the cellar in boxes of 300 kilos, under carbonic snow protection.



After reception of the grapes in the cellar, Winemaking works start.

The decisions for winemaking process are taken according to the typicality of the vintage and the type of wine we want to produce.

THE VINIFICATION CELLAR



The vinification cellar for our white and rosé wines



The vinification cellar for our red wines

THE AGEING CELLAR



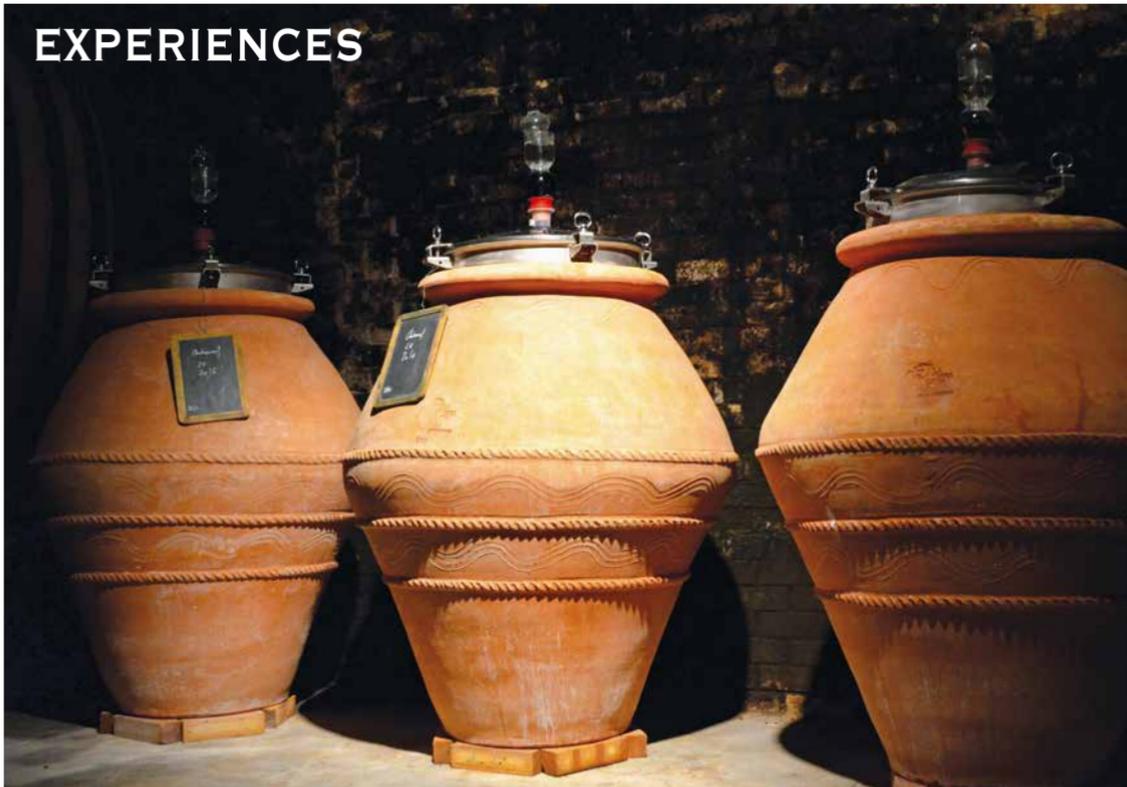
Our red wines are aged in foudres and demi-muids for 15 to 18 months. The wines are aged in the underground galleries, carved out of the Safres and naturally tempered (between 13 to 15°).



Tatmond
1998

Chateau
1998

EXPERIENCES



In 2016, we started some experiences of ageing our wines in Terracotta Jars.
We are researching the benefits on the wines of ageing in Terracotta Jars.

THE DIFFERENT CUVEES



Creation : 2006

Grapes : Clairette rose,
Grenache blanc, Bourboulenc

Terroir : « Le Caillou », Sandy soil

Ageing : Vinification and ageing in
inox tanks



Creation : 1985

Grapes : Counoise, Mourvèdre,
Grenache

Terroir : Sandy soil and Safres

Ageing : Vinification and ageing in
inox tanks



Creation : 1978

Grapes : Grenache, Syrah,
Mourvèdre, Counoise

Terroir : Sandy soil

Ageing : Vinification and ageing in
concrete tanks



Creation : 1978

Grapes : Grenache blanc, Clairette rose, Viognier

Terroir : « Les Garrigues », “galets roulés” and Sandy soil

Ageing : Vinification and ageing in inox tanks



Creation : 1971

Grapes : Grenache, Syrah, Carignan, Mourvèdre, Cinsault

Terroir : « Les Garrigues », Red clay on ground surface, “galets roulés”

Ageing : 15-17 month in foudres



Creation : 2011

Grapes : Sélectionnés selon les millésimes

Terroir : Sandy soil, “galets roulés”

Ageing : Vinification and ageing in concrete tanks



Creation : 2004
Grapes : Grenache, Syrah
Terroir : Sandy soil with round pebbles on the surface
Ageing : 15-17 month between foudres, demi-muids and barrels



Creation : 2004
Grapes : Grenache, Mourvèdre
Terroir : Sandy soil, inside "Le Clos"
Ageing : 15-17 month in foudres and demi-muids



Creation : 2012
Grapes : Clairette rose en majorité, Grenache blanc
Terroir : Sandy soil, inside "Le Clos"
Ageing : Vinification and ageing in demi-muids and inox tanks



Creation : 2004

Grapes : Roussanne, Clairette, Grenache blanc

Terroir : « Les Bédines » and « Pignan »
Sandy soil and Safres

Ageing : Vinification and ageing in barrels
for 4 month



Creation : 2004

Grapes : Grenache, Vaccarèse, Mourvèdre, Cinsault

Terroir : « Les Bédines » Sandy soil and Safres

Ageing : 15-17 month in foudres



Creation : 1999

Grapes : Grenache, Syrah

Terroir : « Les Cassanets », Sandy soil and “galets roulés” on ground surface

Ageing : 15-17 month between foudres, demi-muids and barrels



Creation : 1998

Grapes : Grenache, Mourvèdre

Terroir : « La Guigasse » and « Pignan », Sandy soil and Safres

Ageing : 18 month in demi-muids



LES SAFRES

« LES BÉDINES »



LA RÉSERVE

« GUIGASSE »
« PIGNAN »



LES QUARTZ

« LES CASSANETS »



LE BOUQUET DES GARRIGUES

« LES GARRIGUES NORD »



NATURE

« LES GARRIGUES NORD »



LA RÉSERVE

« LE CAILLOU »



LES QUARTZ

« LE CAILLOU »

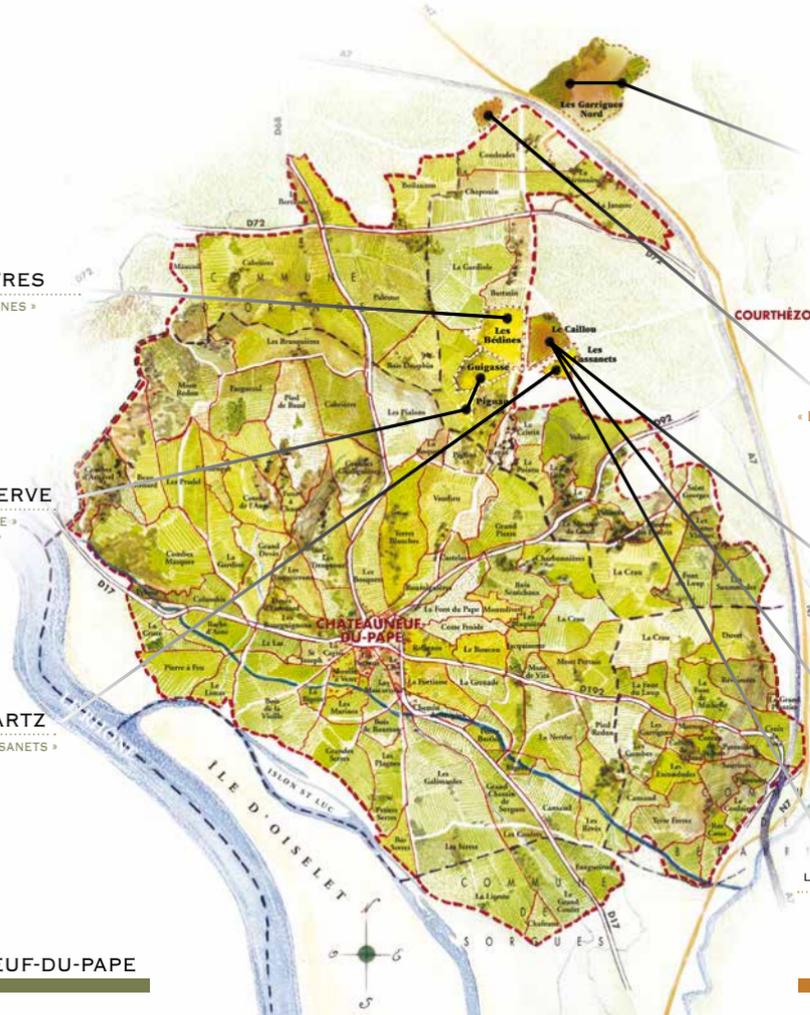


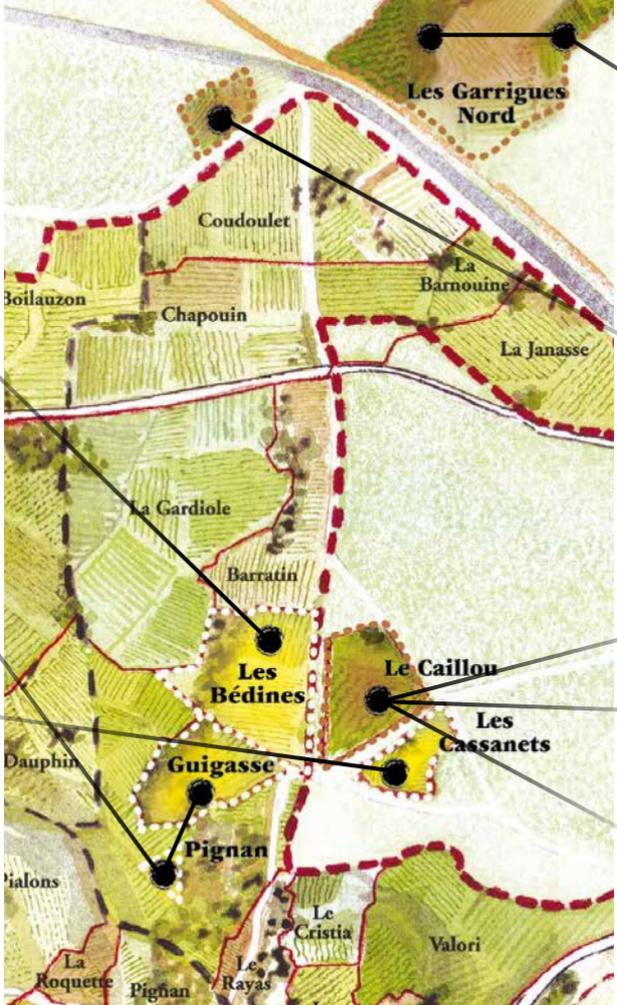
LE CAILLOU

« LE CAILLOU »

CHÂTEAUNEUF-DU-PAPE

CÔTES-DU-RHÔNE





LES SAFRES
« LES BÉDINES »



LA RÉSERVE
« GUIGASSE »
« PIGNAN »



LES QUARTZ
« LES CASSANETS »



LE BOUQUET DES GARRIGUES
« LES GARRIGUES NORD »



NATURE
« LES GARRIGUES NORD »



LA RÉSERVE
« LE CAILLOU »



LES QUARTZ
« LE CAILLOU »



LE CAILLOU
« LE CAILLOU »

CHÂTEAUNEUF-DU-PAPE

CÔTES-DU-RHÔNE

OUR WINE-TASTING CELLAR



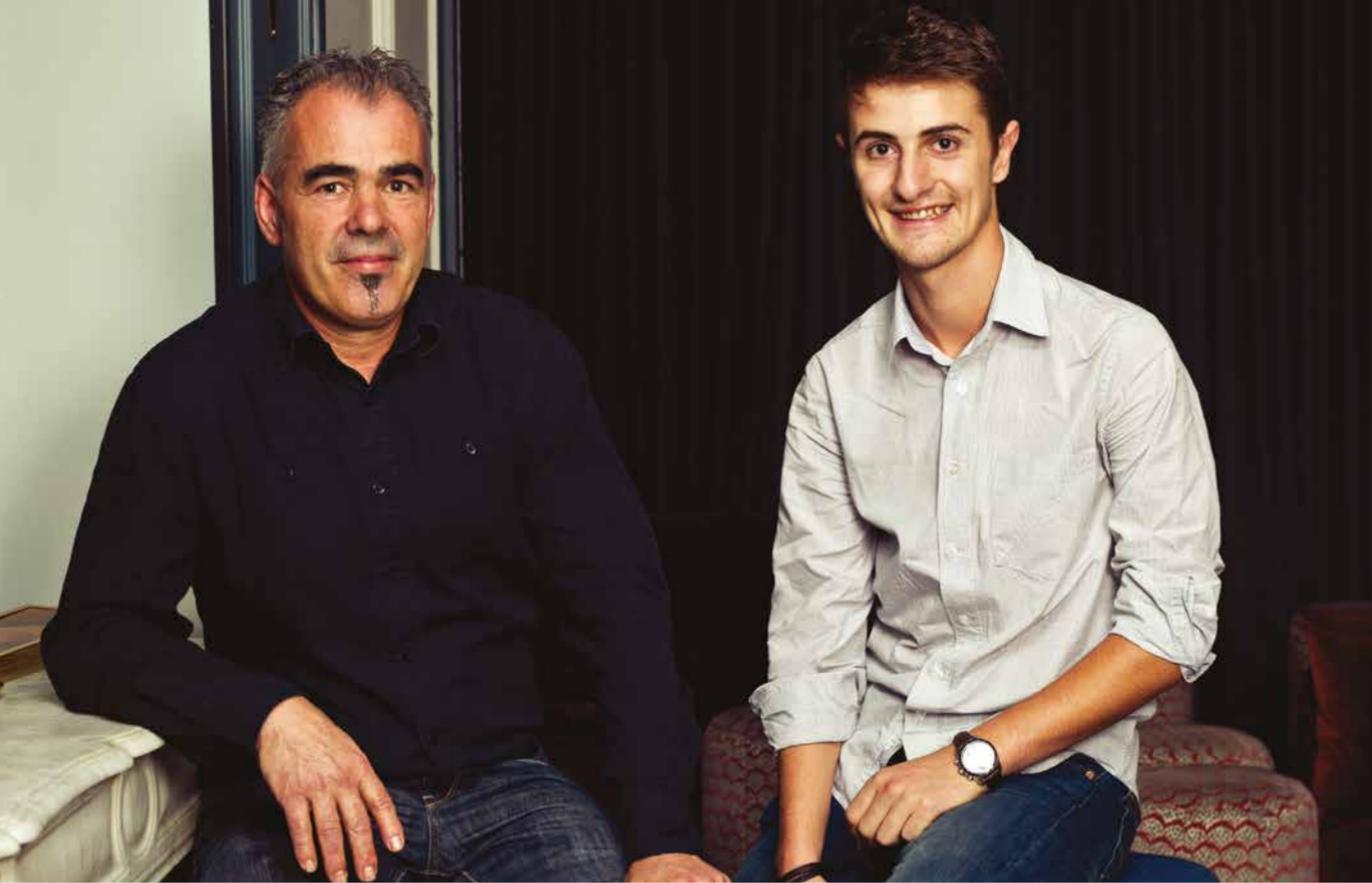
Our team welcomes you to our wine-tasting cellar all year long.

The tasting cellar is open from Monday to Friday: 9:00 a.m. to 12:30 a.m. and 1:30 p.m. to 5:30 p.m.

On Saturday: 9:00 a.m. to 12:30 am. On Saturday afternoon: 2:00 p.m. to 5:30 p.m. from February to October.

Closed on Sunday and public holidays.





Bruno Gaspard & Axel Vacheron



le Clos du Caillou

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