



# CHÂTEAU CAILLOU

## GRAND CRU CLASSE

### BARSAC-SAUTERNES



Château Caillou is located in the region of "Haut-Barsac" with 13 hectares classified as Grand Cru Classé. Its mixture of chalk, clay and red sand soil are ideally suited to the Sémillon and Sauvignon Blanc grapes grown.

In the right climatic conditions, sémillon is known for developing the famous Botrytis Cinérea or "noble rot" which gives these majestic wines of Sauternes their fine sweet taste of honeyed marmalade and spice aromas. Sauvignon adds fresh crispness lending additional citrus lemon and exotic fruit notes.

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#### TERROIR

Siliceous clay- limestone soil with pebbles

#### AGEING

24 months in oak barrel

#### ALCOHOL

13.5 %

7.27 of liquor = 131 gr/l of sugar

#### GRAPE VARIETY

100 % Semillon

#### WINEMAKING

Each plot is vinified separately.  
Fermentation in oak barrels.  
Ageing on the lies.

#### SERVICE TEMPERATURE

10°C - 12°C

#### HOLDING AND PRESERVATION

+15 years

#### BOTTLING

7,272 bottles and 10,200 1/2 bottles

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#### TASTING NOTE

"Exotic nose with hints of botrytis. Strong lemon-marmalade character. Big and bold for a 2010 sweet white with some richness and density. Clean and fresh – no enormous weight "

17/20 from Jancis Robinson

#### FOOD PAIRING

Terrine, foie gras, soft cheese, blue cheeses, cheesecake, ice cream

