

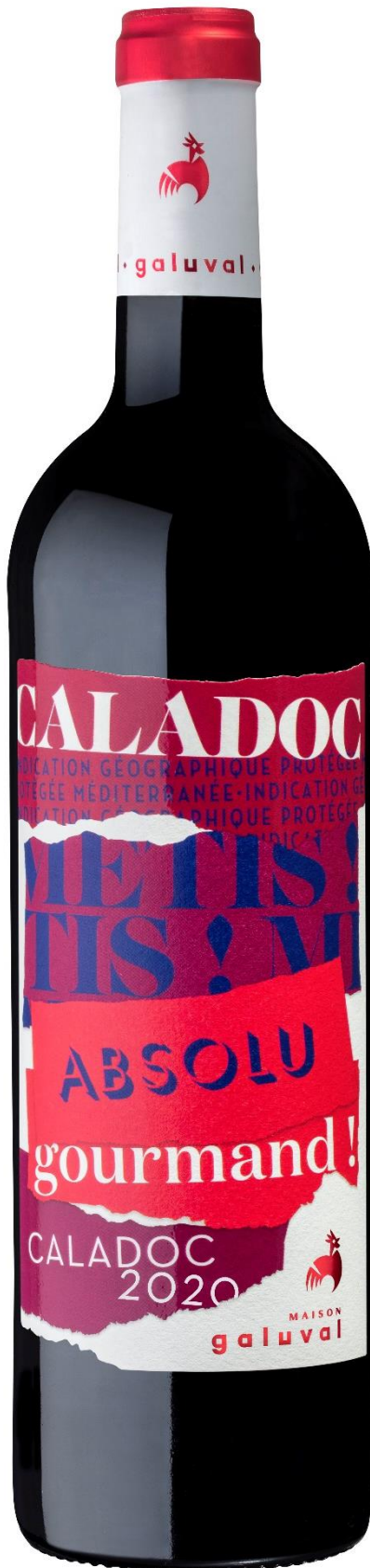


DOMAINE
galuval

CALADOC

IGP MEDITERRANEE ROUGE

•2020•



This wine puts the spotlight on a grape variety which incarnates the character of the south... Caladoc. It is a relatively unknown variety from the south of France, a cross between Malbec and Grenache, with a strong, flamboyant personality that reflects its terroir. Pure and juicy, with stunning fruit, Caladoc likes extremes.

"This Caladoc has the candour, the gourmandise and the generosity of the people of the South. A great example of our Provençal art de vivre!"

E. COUZI, DOMAINE OENOLOGIST

THE 2020 VINTAGE

The principal distinguishing feature of this variety is its dense, almost black colour. It is also recognisable for its aromas of very ripe red fruit and a slight spiciness. In the mouth it is concentrated, and very fruit forward, with a superb tannic structure. This wine offers the very best that Caladoc has to give.

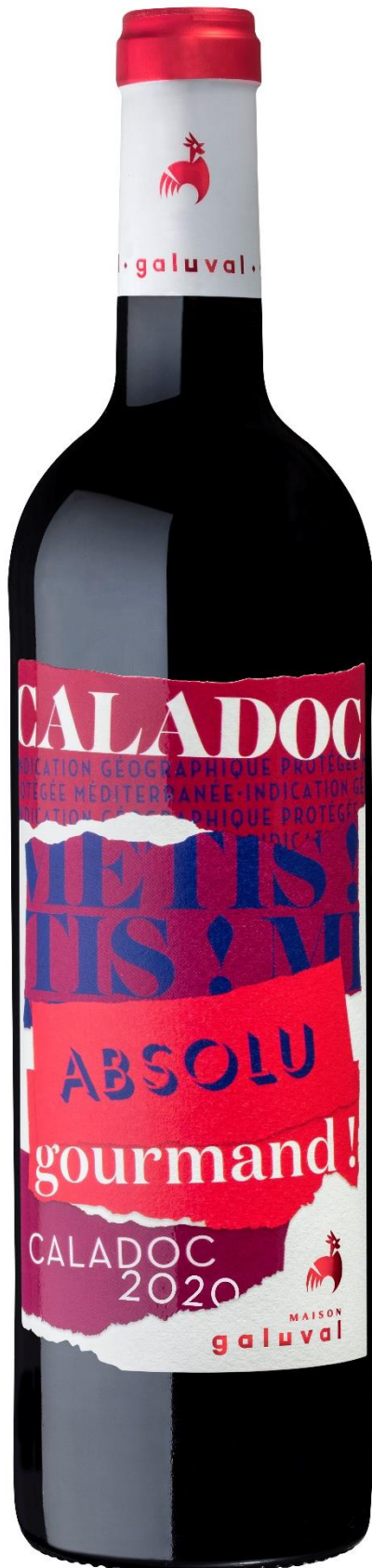
TECHNICAL INFORMATION

Blend	100% Caladoc
Format	75cl
No. bottles	10,000
ABV	14%

THE TERROIR

The Mont-Ventoux dominates the Aygues valley and offers a rare freshness in this sun-baked region. The vines are situated on the banks of the Aygues, in the Pre-alps of the Baronnies, on alluvial terraces that are ideal for vine growing. Rich in moisture retaining silt such as sand and clay, with few stones, they maintain a supply of water that nourishes the vines.

Age of vines	20 years
Altitude	150 metres
Yield	50 hL/ha



HARVESTING & VINIFICATION

The grapes are machine picked and destemmed immediately thanks to an on-board destemmer.

Harvest date	15 September 2020
Temperature of grapes at reception	25°C

On arrival at the cellar the grapes go into cement fermentation vats. Thermo-regulation quickly slows the onset of alcoholic fermentation to enable gentle extractions. Regular, gentle immersion by pumping over is done manually every day during fermentation to encourage early stabilisation of colour and silkiness of tannins. Skin maceration can last for up to 3 weeks. The wine is then aged in concrete vats for 12 months to bring out the varietal characters of this grape.

ENJOYING IT AT ITS BEST

Caladoc 2020 may be enjoyed immediately or be kept for up to 3 years.

We recommend serving this Caladoc at 15°C as an aperitif with caramelized cherry tomatoes, or to accompany barbecued meat with onion sauce.

ANALYSES

Residual sugar	>2 g/L
Final filtration	1.2 microns
Total acidity	2.83 g/L H ₂ SO ₄
PH	3.76
TPC (DO 280)	72

LOGISTICAL DATA

Bottle barcode	3 193 663 003 123
Carton barcode	3 193 663 003 130
Bottles per carton	6
Box Dimensions	L 320 X H159 X l 236 mm
Weight	7.5kg

PALLETISATION	
Format pallet	1200 x 800 mm
Cartons per layer	10
No. of layers	10
Cartons per pallet	100
Bottles per pallet	600