



DOMAINE  
galuval

# VIOGNIER

IGP MEDITERRANEE BLANC

♦ 2021 ♦



This wine celebrates the iconic white grape of the Rhone Valley – Viognier. Choosing to make a pure varietal wine is to unashamedly showcase its unique aromatic palette.

Situated at the foot of the Mont Ventoux on a very cool terroir, this southern Viognier offers amazing freshness that is more commonly found in the whites of the northern Rhone.

*"A quintessential Viognier of aromatic exuberance and suavity, whose stunning freshness is drawn from the terroir at the foot of the Ventoux."*

E. COUZI, DOMAINE OENOLOGIST

## THE 2021 VINTAGE

With its incomparable golden hue, this grape gives delightful, exuberant, suave wines that are singularly fragrant and floral with notes of yellow fruit. Delicate and smooth, this 2021 vintage is the finest expression of Viognier.

## INFORMATIONS TECHNIQUES

Blend	100% Viognier
Format	75cl
No. bottles	16,000
ABV	12,5%

## THE TERROIR

The Mont-Ventoux dominates the landscape of the Comtat Venaissin that produces this wine. The river Auzon passes at its feet, distributing magnificent alluvial terraces along the way that are ideal for cultivating vines, and indeed it is an activity that has been practiced here since ancient times. With few stones, but rich in sandy and clay silt, these terraces are excellent at retaining water, vital for the vines.

Age of vines	15 years
Altitude	200 metres
Yield	60 hL/ha



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## HARVESTING & VINIFICATION

The grapes for this wine are picked between 5 am and 10 am, to ensure that they remain cool. They are machine picked and destemmed immediately thanks to an on-board destemmer.

Harvest date	1 September 2021
Temperature of grapes at reception	10-12°C

On arrival in the cellar the grapes pass directly into a pneumatic press to release their first juices. Only the core of the press wine is retained from 0.6 bars (the last pressed juice is set aside).

The juice is cold settled in concrete tanks to retain only a trace of lees then seeded with dry selected yeasts. Fermentation is thermo-regulated at between 16 and 18°C to bring out the varietal characters of the Viognier.

The wine is not aged as the principal is to capture the varietal aromas of this grape as quickly as possible.

## ENJOYING IT AT ITS BEST

The ideal serving temperature is 10°C.

This Viognier 2021 is ready to drink now or may be kept for up to 3 years.

A sublime wine for a light aperitif with home-made tzatziki or an asparagus and goat's cheese verrine.

## ANALYSES

Residual sugar	1.50 g/l
Final filtration	0.65 µm
Tartaric stabilisation	Polyaminoacide Antartika V40 Dose 30 Ml/Hl
Total Acidity	Acquired
PH	3.60
Malic acid	3.24

## LOGISTICAL DATA

Bottle barcode	3 193 663 003 147
Carton barcode	3 193 663 003 154
Bottles per carton	6
Box Dimensions	L 320 X H159 X I 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

