



DOMAINE  
galuval

# LA VALLEE

APPELLATION CAIRANNE  
CONTROLEE BLANC

♦ 2019 ♦



This wine is an invitation to explore a geologically unique terroir in Cairanne, the Gayère Valley, renowned for the freshness of its marbled clay. All the white varieties in this parcel selection come exclusively from this mono-terroir, each one expressing a facet of this fresh, clay terroir.

*"I chose Clairette as the dominant grape this year as it was necessary to bring freshness and tension to this extremely hot vintage"*

E. COUZI, DOMAINE OENOLOGIST

## THE 2019 VINTAGE

The summer of 2019 was excessively hot and produced excellent levels of maturity. The Clairette stood out particularly in this vintage for its fresh notes of fennel and lime blossom. It brings a minerality and tension that it draws from the cool depths of the Gayère Valley. The Roussanne gives body and depth to the wine, and its aromatic notes come principally from the Viognier.

It is very pale in colour, with golden reflections. The nose, typical of Clairette and Viognier, develops aromas of ripe fruit, apricot and sage, lifted by citrus notes. The sensation of tension and minerality is immediate in the mouth. The palate is structured by subtle oak ageing, with notes of hazelnut, and elegant aromas of honey and elderflower on the finish.

La Vallée 2019 is a permanent invitation to explore all the nuances of these Rhone Valley grapes, just waiting to be discovered.

All in finesse and elegance, the profile of La Vallée 2019 is mineral with lightly oaky notes, the pure expression of the upper slopes of the Gayère.

## TECHNICAL INFORMATION

<b>Blend</b>	Clairette, Roussanne, Viognier, Grenache blanc
<b>Format</b>	75cl
<b>No. bottles</b>	9,500
<b>ABV</b>	14%



## THE GAYERE VALLEY



## THE TERROIR

The Gayère Valley takes its name from river that runs through it. It is renowned for the freshness of its marbled clay soils which make it an ideal terroir for gastronomic, fresh, and elegant white wines.

Situated to the south of the village of Cairanne, below the road that runs from Cairanne to Rasteau, this terroir is made up of colluvions rich in moisture retaining silt, with few stones but occasional gravel and pebbles. The clay is marbled, with limestone nodules and abundant pseudo-mycelia, forming substrata that enable to vines to suffer from only moderate hydric stress.

<b>Parcel numbers and surface</b>	Clairette n°50 = 1 ha
	Roussanne n°29 and 49 = 0.80 ha
	Viognier n°30 = 0.20 ha
<b>Age of vines</b>	10 years
<b>Altitude</b>	130 metres
<b>Yield</b>	40 hL/ha

## HARVESTING & VINIFICATION

The grape bunches are picked whole, by hand, into small crates of 16kg maximum, in the cool of the early morning for these exceptional parcels.

Harvest Date	
Clairette	19-20 September 2019
Roussanne	12-13 September 2019
Viognier	5 September 2019
Temperature of grapes at reception	
15°C	

On arrival at the cellar the grapes pass into a vibrating hopper to preserve the integrity of the berries. They are then entirely destemmed. Following this they are directly pressed in an axially fed, closed cage pneumatic press. The whole process is gravity fed. Only the core of the press wine is retained from 0.6 bars.

The juice is then cold settled at 12°C, to retain only the fine lees, and seeded with selected yeasts. Fermentation takes place in thermo-regulated conditions stainless steel vats at 14-18°C with macro-oxygenation throughout. We preserve the natural levels of malic acid by blocking malolactic fermentation. The lees are stirred into suspension before the wine is racked and then aged on fine lees.

30% of the blend is aged for 9 months in new barrels from three cooperages, selected for their unique aromatic character. The remaining 70% is matured in stainless steel vats.



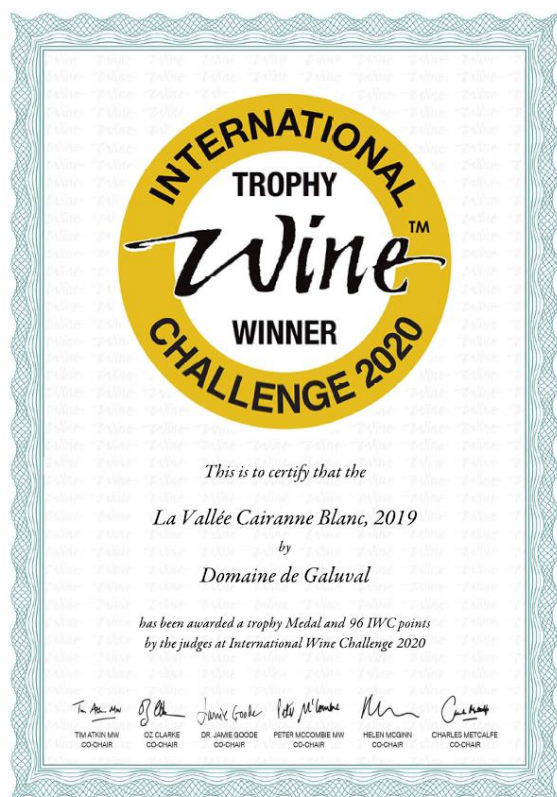


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## ENJOYING IT AT ITS BEST

The ideal serving temperature is 11 / 12°C.

La Vallée 2019 can be consumed immediately or be cellared for up to five years. It is the perfect companion for trout gravlax, veal roasted in a herb crust, or an exotic fruit pavlova.

## TASTING NOTES

96/100

IWC 2020

Trophy Winner - Best Rhone Valley White

*"Lemon sherbet on the nose with lime blossom and quince, orange peel, fennel and pink grapefruit on the palate. Bite and persistence, with juicy texture and superb acidity. Good potential for ageing. Powerful and well balanced"*

John WORONTSCHAK & Jamie GOODE

## ANALYSES

Residual sugar	< 2 g/L
Final Filtration	0.65 micron
Tartaric stabilisation	10g/hl metatartaric acid
Protein stabilisation	40g /hl bentonite during fermentation
Total acidity	3.57g H <sub>2</sub> SO <sub>4</sub> / L
PH	3.48
Malic Acid	1.6 g/L

## LOGISTICAL DATA

Bottle barcode	3 193 663 002 911
Carton barcode	3 193 663 002 928
Bottles per carton	6
Box Dimensions	575 x 315 x 105 mm
Weight	9.8 kg

Palletisation	
Format pallet	1200 x 800 mm
Cartons per layer	4
No. of layers	10
Cartons per pallet	40
Bottles per pallet	240

VINSFINS CRÉATIFS

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