



DOMAINE  
**galuvial**

**LE PLAN**



**AOC COTES DU RHONE VILLAGES  
PLAN DE DIEU ROUGE**

♦ 2019 ♦



This wine reveals the complex and mysterious terroir of the Plan de Dieu. Composed of round stones and red clay, the Plan de Dieu is a haven for the vines thanks to abundant groundwater reserves and a hot microclimate. Thanks to this unique combination, the Syrah and the Grenache can draw welcome freshness from the soils and achieve superb maturity in spite of sometimes heatwave conditions. This is a fruit driven wine which is the result of the perfect balance between the two grape varieties.

And in respect for the terroir, the wine is also certified organic.

*"This is a wine with serious aromatic complexity which singles it out from the classic AOC profile. Silky and elegant, it reveals a duality that is perfectly balanced between the Syrah and the Grenache."*

E. COUZI, DOMAINE OENOLOGIST

## TASTING NOTES

Deep red with violet gleams. Beautifully ripe aromas of cooked fruit such as cherry or plum on the nose. In the mouth it is dense and velvety with elegant fruit, underpinned by distinct oaky notes leading to a harmonious finish.

## TECHNICAL INFORMATION

<b>Blend</b>	50% Syrah, 50% Grenache
<b>Format</b>	75cl
<b>No. bottles</b>	10,000
<b>ABV</b>	15%



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## THE TERROIR

The name Plan de Dieu has its origins in the Middle Ages, when those crossing this great forest plain, often frequented by robbers, were advised to commit their soul to God. Today, vineyards grow where that forest of holm oaks once stood. With a soil composed of round stones and red clay, the Plan de Dieu is a terroir that is particularly well suited to vine growing thanks to its rare combination of permanent groundwater reserves and a hot climate.

The Plan de Dieu offers the best of both worlds, with intense heat that ripens the grapes to perfection and a regular source of water that keeps hydric stress in the vines to a minimum.

This superb terroir confers an original expression on each grape variety to produce generous, intense wines.

This wine has been made from vines that are certified organic.

<b>Age of vines</b>	30 years
<b>Altitude</b>	110 metres
<b>Yield</b>	40 hL/ha

## HARVESTING & VINIFICATION

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

Harvest date	
Syrah	15 September 2019
Grenache	23 September 2019
Temperature of the grapes at reception	
25°C	

On their arrival in the cellar the grapes are transferred to concrete fermentation vats of 4 to 6 tonnes. Thermoregulation enables controlled extractions during fermentation. Regular and gentle immersion of the cap enables optimum extraction of colour and tannins. Maceration on the skins can last up to three weeks.

The wine is then matured in concrete vats, followed by 4 months' ageing in barrel to enhance the aromas.



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## ENJOYING IT AT ITS BEST

Le Plan 2019 may be enjoyed straight away or be cellared for up to 5 years.

We recommend serving it at 16° with a vegetable tian, seared spiced tuna or tagliolini with clams and chorizo, for example.

## ANALYSES

<b>Residual sugar</b>	1.7g/L
<b>Final filtration</b>	3 microns
<b>Total acidity</b>	2.93 g/L H2SO4
<b>PH</b>	3.73
<b>TPC (DO 280)</b>	64

## LOGISTICAL DATA

Bottle barcode	3 193 663 003 185
Carton barcode	3 193 663 003 192
Bottles per carton	6
Box Dimensions	570 x 313 x 105 mm
Weight	9.8 kg

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