



DOMAINE  
galuval

# LE RENOUVEAU

CRU DES CÔTES DU RHÔNE  
CAIRANNE RED

• 2022 •



When we created our Le Renouveau, we wanted to present our young Cairanne vintage as soon as possible. We therefore carried out a relatively short ageing period, in order to highlight the vintage as it was, with what nature had given us at the time. The main idea is to show the full quintessence of a vintage.

Our aim is to be ahead of the game: we allow ourselves the freedom to express the vintage accurately and realistically. With our Le Renouveau cuvée, each vintage is different from the last.

In 2022, we have focused on two very distinct aspects: the aromatic purity of our plantiers (plots of young vines) combined with the aromatic range offered by a special vinification technique, carbonic maceration.

*« I have not sought concentration and power but have drawn elegance and the pure expression of the grape varieties from the diversity of our terroirs. »*

E. COUZI, DOMAINE OENOLOGIST

## THE 2022 VINTAGE

This Cairanne has a deep, brilliant purple colour with hints of violet. The fruity nose is an invitation to conviviality. Complex and delicate, it reveals aromas of small black fruits (blackberries) and morello cherry jam. There are also floral notes of honeysuckle and a touch of spice (white pepper and turmeric).

On the palate, the wine is full-bodied, delicious and beautifully fresh. The airy length and delicacy of this Cairanne 2022 reveal a blend of red and black fruit aromas.

## TECHNICAL INFORMATION

|                   |   |
|-------------------|---|
| <b>Blend</b>      | 49% plantiers (young Grenache, Carignan, Cinsault, Mourvèdre), 36% Syrah, 15% old-vine Grenache |
| <b>Format</b>     | 75cl  |
| <b>Nb bottles</b> | 5,300   |
| <b>ABV</b>        | 14,5%   |



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## THE TERROIR

The plots selected to create Le Renouveau are located in a wide variety of terroirs in Cairanne: two plots just above the Domaine (north of the road between Cairanne and Rasteau), a few plots in the locality of La Meyau and some plots on the outskirts of La Gayère.

Le Renouveau therefore highlights the diversity of our terroirs. We have chosen to work with plots of "plantiers": young vines, thinned out to reveal their fruit, which give us a diversity of aromas.

We are at the stage of first reading this young generation of vines; we are discovering these plots, and particularly the match between the grape variety and its implantation on the terroir. This is Cairanne's new blood, the new impetus for tomorrow's wines!

We also selected some magnificent plots of Syrah, as well as our old Grenache vines, to carry out carbonic maceration: each berry becomes a fermentation vat.

It was a rare stroke of luck that these plantiers, combined with carbonic maceration on our two emblematic grape varieties, would produce two very distinct shades with a unique aromatic palette to shape our Cairanne red Le Renouveau.

## HARVESTING & VINIFICATION

The grapes are harvested by hand, in whole bunches, in small crates weighing no more than 16 kg.

For the plots that will be vinified using carbonic maceration, we harvest in the afternoon so that the grapes can rise in temperature and trigger maceration in the berry.

This technique requires very careful selection and handling of the grapes. In the cellar, we use a conveyor belt that deposits the whole bunches (with the stalks) directly at the bottom of the vat.

| Harvest dates                      |                               |
|------------------------------------|-------------------------------|
| Syrah                              | 5-11 september 2022           |
| Grenache                           | 15-30 september 2022          |
| Plantiers                          | 1, 2, 26 et 27 september 2022 |
| Temperature of grapes at reception |                               |
| 25°C                               |                               |



VINS FINS CRÉATIFS

1720 ROUTE DE VAISON, 84290 CAIRANNE  
T : 09 72 58 40 53 - CONTACT@GALUVAL.COM



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On arrival at the winery, the grapes from our plots of plantiers are poured into a vibrating conquet to preserve the berries as much as possible. The grapes are then destemmed and gravity-fed into small stainless-steel vats, so that each plot and grape variety can be vinified separately. The grapes are macerated on the skins, followed by low-temperature fermentation to ensure maximum respect for the fruit. The pomace is gently and regularly immersed in the vats to ensure optimum extraction of colour and tannins.

With this technique, we wanted to tame the new grapes from the young vines, to bring out the best expression of fruit and freshness.

The wine is then matured for 8 months in stainless steel vats and tuns.

## ENJOYING IT AT ITS BEST

Renouveau 2022 can be drunk now or kept for 4 years. Decant before drinking.

We recommend serving between 16°C and 18°C. It goes wonderfully with cucumber and fromage frais appetisers, salmon kebabs or even a chocolate tartlet.

## ANALYSES

|                  |   |
|------------------|---|
| Residual sugar   | 1,39 g/L                                      |
| Final filtration | 3 microns                                     |
| Total acidity    | 3,09 g/L d'H <sub>2</sub> SO <sub>4</sub> / L |
| PH               | 3,67  |
| TPC(DO 280)      | 59  |

## LOGISTICAL DATA

|                    |                         |
|--------------------|-------------------------|
| Bottle barcode     | 3 193 663 003 406       |
| Carton barcode     | 3 193 663 003 413       |
| Bottles per carton | 6                       |
| Box Dimensions     | L320 x H 192 X l 264 mm |
| Weight             | 8,5 kg                  |

### PALETTISATION

|                    |               |
|--------------------|---------------|
| Format pallet      | 1200 x 800 mm |
| Cartons per layer  | 10            |
| No. of layers      | 8             |
| Cartons per pallet | 80            |
| Bottles per pallet | 480 cols      |