



DOMAINE  
galuval

# LE RENOUVEAU

CRU DES CÔTES DU RHÔNE  
CAIRANNE WHITE

• 2024 •



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.

*« I aimed for the perfect balance and the pure expression of the grape varieties from the diversity of our terroirs. »*

E. COUZI, DOMAINE OENOLOGIST

## THE 2024 VINTAGE

To create this new cuvée, we selected a terroir with mature plots (the vines are at least 15 years old), giving this wine a beautiful varietal expression.

This elegant wine of great finesse is the pure expression of the 2024 vintage. The nose reveals aromas of almond blossom, lilac and honeysuckle, sublimated by notes of fresh pineapple. On the palate, the wine is powerful, with intense aromas and saline freshness.

## TECHNICAL INFORMATION

Assemblage	54% Roussanne, 30% Clairette, 9% Viognier, 7% White Grenache
Format	75cl
Nb bouteilles	4 065
Degré	13,5 %



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## THE TERROIR

The plots selected to create Le Renouveau cuvée are located on the Meyeau terroir. At the bottom of the foothills, these plots are richer in clay. Therefore, they have a strong capacity to capture water and release it to the vines.

La Meyeau' plots are ideally exposed, and their openness to the Gayère valley means that they are kept clean by the Mistral wind. The grapes from this terroir reach optimum ripeness without difficulty and are perfectly healthy.

Situated to the south of Cairanne village, this terroir is made up of colluvium such as pebbles, limestone gravel and grey and yellow marl dating from the Quaternary period.

<b>Parcel numbers &amp; surface</b>	Roussanne n° 20 = 0.54 ha
	Clairette n° 21 = 0.95 ha
	Viognier n° 27 = 0.28 ha
	White Grenache n° 8 = 0.74 ha
<b>Age of vines</b>	From 15 to 60 years
<b>Altitude</b>	From 130 to 250 metres
<b>Yield</b>	40 hL/ha

## HARVESTING & VINIFICATION

To preserve the aromas of these grape varieties, the grapes are picked at dawn, by machine, starting at 5am.

Harvest Dates	
Roussanne	16 September 2024
Clairette	7 October 2024
Viognier	2 September 2024
White Grenache	26 September 2024
Temperature of grapes at reception	
15°C	



The grapes go into a vibrating hopper to preserve the integrity of the berries. They are then directly pressed in an axially fed, closed cage pneumatic press. Only the core of the press wine is retained from 0.6 bars, it's the most aromatic and expressive of the press juices!

The juice is cold settled at 12°C to retain only the fine lees. It is then seeded with selected yeasts and fermentation takes place in thermo-regulated 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.

It is then matured in stainless steel vats on fine lees for four months. The wine was bottled on 18 March 2025.

VINS FINS CRÉATIFS

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## ENJOYING IT AT ITS BEST

Le Renouveau White 2024 can be enjoyed immediately or be cellared for up to 4 years.

The ideal serving temperature is 12°C. Elegant and fresh, this wine finds perfect harmony alongside aged tomme de brebis, a delicate scallop carpaccio with citrus accents, and a creamy lemon risotto that highlights its bright, saline finish.

## ANALYSES

Residual sugar	1,67 g/L
Final filtration	0,65 µm
Tartaric stabilisation	5cl/hL de polyaspartate de potassium
Protein stabilisation	achieved
Total acidity	3,60
PH	3,48
Malic acid	2,08

## LOGISTICAL DATA

Bottle barcode	3 193 663 003 628
Carton barcode	3 193 663 003 635
No. 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. layers	8
Cartons per pallet	80
Bottles per pallet	480