



DOMAINE  
galuval

# LE COQ VOLANT RED

COTES DU RHONE VILLAGES  
ROUGE

•2020•



The emblem of the Domaine de Galuval, the Rooster (from the Latin Gallus), spins around as the weathervane is battered by the wind. The Mistral and the benefit it brings are what help our vineyards to prosper, ventilating the vines, keeping the grapes healthy and chasing away the clouds to allow them to reach perfect maturity. The Coq Volant Red takes its inspiration from this wind and offers a fruity and gossamer like profile as a tribute.

The wine offers the best of the two iconic grape varieties of our region, Syrah and Grenache. We vinified them together to create an osmosis between their two personalities very early in the winemaking process.

A wind of change is blowing in the Rhone Valley...one of pure pleasure from the Coq Volant Red.

*"Le Coq Volant Red offers the legendary duo of Syrah and Grenache exalted by the freshness of the Mistral"*

E. COUZI, DOMAINE OENOLOGIST

## THE 2020 VINTAGE

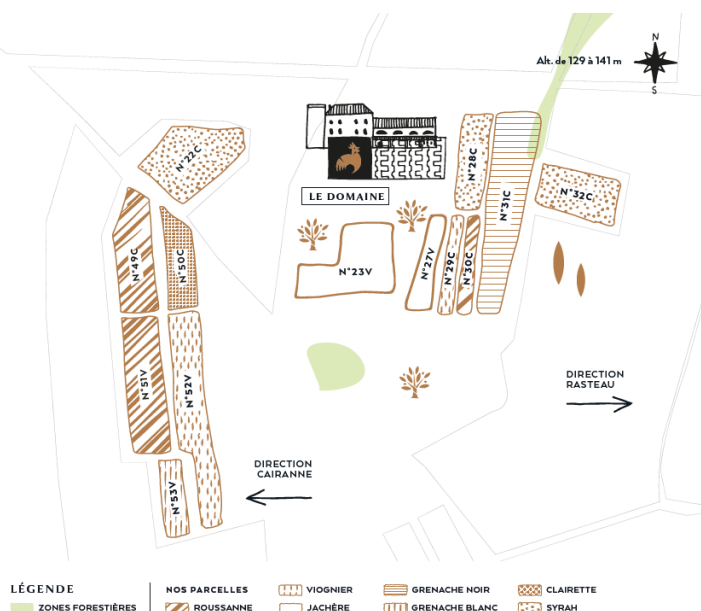
The Syrah and Grenache for this blend were characterised in this vintage by their measured maturity levels which gave a fresher, brighter profile than the other wines from this year.

Le Coq Volant Red 2020 is a deep red with purple gleams. The nose offers aromas of violet from the Syrah and red fruit from the Grenache, underpinned by the elegance conferred by oak ageing. In the mouth it is harmonious and fresh, with good length, in notes of black fruit, spices and with silky tannins.

## TECHNICAL INFORMATION

Blend	55% Syrah, 45% Grenache
Format	75cl
Nb bottles	15,000
ABV	14%

## LA VALLEE DE LA GAYERE



## THE TERROIR

Le Coq Volant Red is made from parcels in the Gayère Valley, which takes its name from the river that runs through it. It is renowned for the freshness of its marbled clay soils which make it an ideal terroir for fresh and elegant grape varieties.

Situated to the south of the village of Cairanne, 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 the vines to survive the summer heat thanks to the plentiful water supply to their roots.

Parcel numbers and surface	Syrah n°20V and 21V = 2.2 ha
	Grenache n°11V, 15V, 16V = 2.9 ha
Age of vines	Syrah : 9 years and 42 years
	Grenache : 36, 53 and 120 years
Altitude	130 metres
Yield	30 hL/ha

## HARVESTING & VINIFICATION

The grapes are mechanically picked.

Harvest dates	
Syrah	29 September 2020
Grenache	1 & 2 October 2020
Temperature of grapes at reception	
25°C	

On arrival at the cellar, the bunches pass into a vibrating hopper and are then destemmed. Small 100 hL stainless steel, gravity fed vats enable vinification by parcel and by grape variety. Extractions are thermo-regulated and carefully controlled during fermentation. Gentle and regular immersion by punching down aids the extraction of colour and brings out the silkiness of the tannins. Skin maceration can last up to three weeks.

The wine then undergoes short barrel ageing to enhance the aromas.





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## ENJOYING IT AT ITS BEST

The ideal serving temperature is 15°C.

Le Coq Volant Red 2020 can be enjoyed immediately or cellared for up to 5 years. It makes a perfect summer aperitif, or companion for bright, tasty cuisine such as pork rib with Espelette pepper or red mullet sautéed with tomatoes, olives and basil.

## ANALYSES

Residual sugar	1.05 g/L
Final filtration	3 microns
Total acidity	3.08 g/L H <sub>2</sub> SO <sub>4</sub>
PH	3.67
TPC (DO 280)	48

## LOGISTICAL DATA

Bottle barcode	3 193 663 003 161
Carton barcode	3 193 663 003 178
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