



DOMAINE
galuval

LA CLAVELLE N°8

VIN DE FRANCE BLANC

♦ 2019 ♦



This wine is one of our two 'Performances' 2019. It captures the excellence of a rare instant in time in a parcel of white Grenache on the heights of Cairanne, which excelled itself in the summer of 2019. La Clavelle n°8 is the child of the unexpected, and of excellence. It derives its name from a tiny parcel of white Grenache of over 40 years old, sitting at 275 metres altitude in Cairanne which, in the searing heat of the summer of 2019, gave birth to the exceptional.

Very early we saw that the grapes were of exceptional quality. When we tasted the berries the aromas were incredible, and something told us that we were looking at grapes that would give us the extraordinary power to reveal the purest aromatic signature of white Grenache. It was the perfect convergence of a vintage and an altitude terroir for this grape variety more generally used in blending

"When we detected such levels of aromatic expression in the parcel, it was my duty to vinify those grapes separately to create something exceptional, something very rare: the pure expression of white Grenache."

E. COUZI, DOMAINE OENOLOGIST

TASTING NOTES

The colour is characteristic of white Grenache with its lovely pale hue and almond green reflections. On the nose there are aromas of fresh almonds and a touch of honey, underlined by a certain tension and minerality. The mouth has an extraordinary fullness and intensity for a Grenache, whilst retaining a certain suavity that persists languorously on the finish. Truly an iron fist in a velvet glove.

The promise we identified in the vines became a reality in the cellar, producing a wine with a tense, chiselled profile, highly expressive, almost insolent. The varietal expression of white Grenache really comes to the fore.

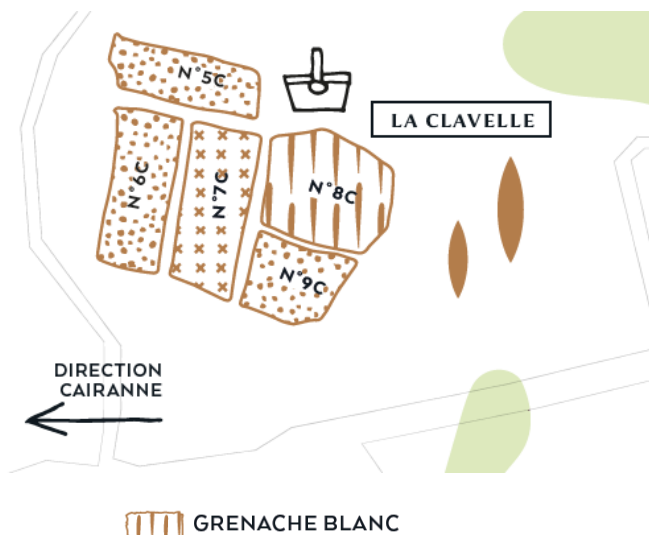
This is a wine that is not designed to please everyone. Atypical, and perhaps even controversial, it reveals all the originality of this grape. A rare edition.

TECHNICAL INFORMATION

Blend	100% white Grenache
Format	75cl
No. bottles	2,900
ABV	14.5%



LA MONTAGNE DE VENTABREN SECTOR LA CLAVELLE



THE TERROIR

The parcel of white Grenache for this wine sits on the Montagne de Ventabren in Cairanne in the sector "La Clavelle". It is the parcel n°8 of this zone, hence its name.

The Montagne de Ventabren is one of the finest terroirs in Cairanne. It covers the highest point of the village at 320 metres altitude. To reach it, one has to cross the village in the direction of Saint-Roman-de-Malegarde, to the north, and embark upon a narrow road that winds its way up into the hillside amongst superb parcels of vines.

The Montagne de Ventabren owes its renown first of all to its situation at altitude and its orientation that benefits from ideal levels of sunshine that enable the grapes to ripen to perfection. And its unique geological composition makes it a terroir that is particularly suited to old vines. Here limestone scree from the Miocene period carved out of the rock by the force of erosion, scattered with rare flintstone, alternates with lacustrine marl. This deep, well balanced terroir counterbalances the intense heat of the Provençal sun by providing unexpected freshness. The combination of altitude with the marl and limestone terroir gives both red and white wines complex, powerful, elegant, and fresh aromas.

N° parcels & surface	La Clavelle n°8 = 0.85 ha
Age of vines	40 years
Altitude	320 metres
Yield	20 hL/ha

HARVESTING & VINIFICATION

The grapes are picked in whole bunches, into small 16kg crates. The cool hours of the morning are favoured for picking these exceptional parcels.

Harvest date	19 September 2019
Temperature of grapes at reception	13°C

On arrival at the cellar, the grapes go into a vibrating hopper. They are then entirely destemmed and pass by gravity into an axially fed, closed cage pneumatic press. Only the core of the press wine is retained from 0.6 bars.

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.

From the onset of fermentation, we saw that this perfect terroir/grape variety/vintage balance should not be disturbed by barrel ageing.





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ENJOYING IT AT ITS BEST

Best served at 10°C after a short aeration in carafe.

La Clavelle n°8 is enjoyable now, or may be kept for up to 8 years.

It is not simple to find adequate pairings for such a self-sufficient wine, but it will do honour to a subtly matured artisan goat's cheese or a truffled braised chicken.

ANALYSES

Residual sugar	3.2 g/l
Final filtration	0.65 micron
Tartaric stabilisation	Addition of metatartaric acid
Protein stabilisation	40 grs/hl bentonite en fermentation
Total acidity	3.7 g/L H2SO4
PH	3.29
Malic acid	1.41 g/L

LOGISTICAL DATA

Bottle barcode	3 193 663 002 942
Carton barcode	3 193 663 002 959
Bottles per carton	3

VINS FINS CRÉATIFS

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