



DOMAINE
galuval

LA MONTAGNE

APPELLATION CAIRANNE
CONTROLEE ROUGE

♦ 2019 ♦



This wine is an invitation to explore the highest terroir in Cairanne, the Montagne de Ventabren. Benefitting from altitude sunshine and a terroir of marl and scree, it is famed for being home to the finest parcels of the Cairanne cru.

This wine is a parcel selection from the altitude mono-terroir of the Montagne de Ventabren. Each grape variety reveals a different aspect: Syrah draws its freshness and structure from it, and Grenache its intensity and richness.

"I wanted to express the richness and the complexity of the Montagne de Ventabren by creating perfect balance, a symbiosis between Syrah and Grenache."

E. COUZI, DOMAINE OENOLOGIST

THE 2019 VINTAGE

The blend is dominantly Syrah because in the incredibly hot summer of 2019 this grape resisted perfectly. The Syrah, with its energy, colouring power and its aromas was aged in barrel for 12 months to tame its power, whilst the Grenache, which is much more intense and generous, was aged in stainless steel vats for 12 months.

It is garnet red with bright violet gleams. The nose speaks of conviviality with its delicious fruitiness. The Syrah offers its wild cherry notes, and the Grenache its aromas of strawberry and raspberry. In the mouth we find an elegant, well-structured wine, with red berry fruit. Ageing in barrel or foudre from a selection of French forests for 12 months structures and enhances the aromatic palette. Elegant and fresh, delicious and warm hearted, this 2019 blend has captured the paradox and the unique balance of the Montagne de Ventabren.

TECHNICAL INFORMATION

Blend	60% Syrah, 40% Grenache
Format	75cl
No. bottles	14,600
ABV	15.5 %



THE MONTAGNE DE VENTABREN



THE TERROIR

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, scattered with rare flintstone, carved out of the rock by the force of erosion, alternates with lacustrine marl. This deep, well balanced terroir counterbalances the intense heat of the Provencal sun by providing unexpected freshness. The combination of altitude with the marl terroir with large limestone nodules gives the wine its wonderfully complex, powerful, elegant, and fresh aromas.

Parcel numbers and surface	Syrah n°5-6-9-38 = 1.8 ha
	Grenache n°24-25-37 = 2.5 ha
Age of vines	Syrah 15 years / Grenache 20 years
Altitude	320 metres
Yield	30 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	
Syrah	16-17 September 2019
Grenache	24-26 September 2019
Temperature of grapes at reception	
25°C	

On arrival at the cellar, the grapes pass into a vibrating hopper to preserve the integrity of the berries. They are then destemmed and transferred by gravity into small stainless-steel vats to be vinified by parcel and by grape variety. Careful monitoring of temperatures ensures controlled extractions during fermentation. Gentle and regular immersion of the cap ensures optimum extraction of colour and tannins. Skin maceration can last up to three weeks.

The Syrah is then aged for 12 months in 300 litre barrels from different, specifically selected cooperages and in tuns of 10 to 40hl to soften its structure and power and add to the harmony of the blend. The Grenache, much more intense, is aged in stainless steel vats for 12 months.





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ENJOYING IT AT ITS BEST

La Montagne 2019 can be enjoyed now or can happily be laid down for up to 8 years.

We recommend serving it at 16° as a summer aperitif or with a light meal. It will pair perfectly with chicken liver pate, duck pastrami or pan seared red mullet in a lightly spicy sauce.

ANALYSES

Residual sugar	0,6 g/L
Final filtration	3 microns
Total acidity	3,10 g H2SO4/L
pH	3,9
TPC (DO 280)	67

LOGISTICAL DATA

Bottle barcode	3 193 663 002 980
Carton barcode	3 193 663 002 997
No. bottles per carton	6
Dimensions box	570 x 313 x 105 mm
Weight	9.8 kg

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