



DOMAINE
galuval

LA VALLEE

APPELLATION CAIRANNE
CONTROLEE BLANC

•2020•



This wine is an invitation to explore a geologically unique terroir in Cairanne, the Gayère Valley, renowned for the freshness of its marbled clay. All the white varieties in this parcel selection come exclusively from this mono-terroir, each one expressing a facet of this fresh, clay terroir.

"Roussanne is the cornerstone of La Vallée 2020, suffusing the blend with its soft, floral aromas."

E. COUZI, DOMAINE OENOLOGIST

THE 2020 VINTAGE

The summer of 2020 enabled the grapes to reach superb levels of ripeness. The Roussanne particularly stood out in this vintage for its complexity and smoothness, giving body and depth to La Vallée 2020. Its aromatic notes come principally from the Viognier and its freshness from the Clairette, with the White Grenache adding texture and nuance.

Golden highlights illuminate the pale-yellow hue of this wine. The nose is typical of Roussanne, with its fragrant aromas of honeysuckle and iris, complemented by the White Grenache that adds its notes of fennel and white peach. The richness and the complexity of the aromas are immediately striking. It is a beautifully mouth-filling wine with notes of fresh walnuts underlined by the subtle influence of barrel ageing, and an elegant finish of honey and elderflower.

La Vallée 2020 is a permanent invitation to explore all the nuances of these Rhone Valley grapes, just waiting to be discovered. All in finesse and elegance, this generous wine with its lightly oaky notes is the pure expression of the upper slopes of the Gayère.

TECHNICAL INFORMATION

Blend	51% Roussanne, 15% Clairette, 24% Grenache blanc, 10% Viognier
Format	75cl
No. bottles	9,500
ABV	14%

THE GAYERE VALLEY



Clairette



Roussanne



Viognier

THE TERROIR

The Gayère Valley takes its name from river that runs through it. It is renowned for the freshness of its marbled clay soils which make it an ideal terroir for gastronomic, fresh, and elegant white wines.

Situated to the south of the village of Cairanne, below the road that runs from Cairanne to Rasteau, 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 to vines to suffer from only moderate hydric stress.

Parcel numbers and surface	Roussanne n°29 et 49 = 0.80 ha
	Grenache blanc n°8 = 0.85ha
	Clairette n°50 = 1 ha
	Viognier n°30 = 0.20 ha
Age of vines	10 years
Altitude	130 metres
Yield	40 hL/ha

HARVESTING & VINIFICATION

For these exceptional parcels, the grapes are hand-picked in whole bunches into small crates of 16kg maximum, in the cool of the early morning.

Harvest Date	
Roussanne	4-5 September 2020
Grenache blanc	7 September 2020
Clairette	1 st October 2020
Viognier	1 st September 2020
Temperature of grapes at reception	
15°C	

On arrival at the cellar the grapes pass into a vibrating hopper to preserve the integrity of the berries. They are then entirely destemmed, and directly pressed in an axially fed, closed cage pneumatic press. Only the core of the press wine is retained from 0.6 bars.

The musts of three varieties (the Roussanne, White Grenache and Viognier are then evaluated to select those that are best suited to fermentation in barrel, and these represent 60% of the final blend. The remaining 40% (made up of Roussanne and Clairette) is fermented in thermo-regulated stainless-steel vats at 14-18°C. Whether in barrel or in vat, the wines are cold settled at 12°C to retain only the fine lees, and then seeded with selected yeasts. The natural levels of malic acid are preserved by blocking malolactic fermentation. The lees are stirred into suspension before the wine is racked and then aged on fine lees.

AGEING

The three varieties that are fermented in barrel remain there for 11 months. The 2020 vintage came out of the barrels on 30 August 2021. The final blend is made up of 60% barrel fermented wine and 40% fermented in stainless-steel vats.





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ENJOYING IT AT ITS BEST

The ideal serving temperature is 11 - 12°C.

La Vallée 2020 can be consumed immediately or be cellared for up to five years. It is the perfect companion for savoury panna cotta with asparagus and parmesan cream sauce, roast veal in a herb crust, or an exotic fruit pavlova.

ANALYSES

Residual sugar	< 2 g/L
Final Filtration	0.65 micron
Tartaric stabilisation	10g/hl metatartaric acid
Protein stabilisation	40g /hl bentonite during fermentation
Total acidity	3.69g H ₂ SO ₄ / L
PH	3.40
Malic Acid	1.47 g/L

LOGISTICAL DATA

Bottle barcode	3 193 663 002 911
Carton barcode	3 193 663 002 928
Bottles per carton	6
Box Dimensions	575 x 315 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

