



DOMAINE
galuval

LES COLLINES

CRU DES COTES DU RHONE
RASTEAU ROUGE

• 2019 •



This wine is an invitation to explore the Collines de Rasteau, one of the finest terroirs of this hilltop village in Provence. This wine is a parcel selection from edge of the Gayère river. The medium altitude marl terroir of the Collines de Rasteau protects the vines during drought periods thanks to its proximity to this water. Our red grapes can therefore express all their potential, especially the Mourvèdre. It is characteristically highly aromatic, drawing from the depths of the riverbed its spicy aromas and powerful tannins that are tempered by the smoothness of the Grenache and the silkiness of the Syrah which also form part of the blend.

"I wanted to craft an exceptional wine, a little different from a classic Rasteau, based on the expression and the power of Mourvèdre, tamed by oak ageing."

E. COUZI, DOMAINE OENOLOGIST

LE MILLESIME 2019

Although the summer of 2019 was unusually hot, the Collines de Rasteau profited from the freshness of the Gayère to produce an incredibly expressive Mourvèdre.

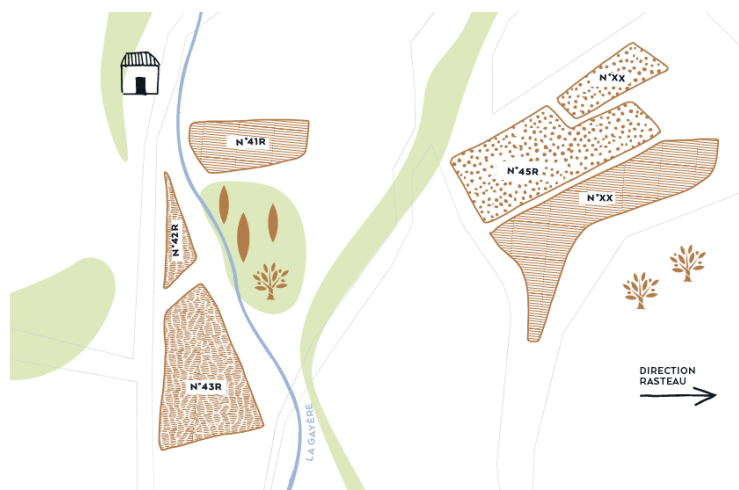
With a gleaming purple red colour, this opulent wine offers superb concentration in notes of black fruit such as blackcurrant or blackberry, lifted by a smoky, toasted finish that is the result of the complementarity between the Mourvèdre and the barrel.

In the mouth it is full-bodied and complex, with blackcurrant and spices, and hints of black olive underpinned by toasted notes. Deep and rich, this blend proudly bears the stamp of Mourvèdre.

TECHNICAL INFORMATION

Blend	Grenache, Mourvèdre, Syrah
Format	75cl
No. bottles	2,500
ABV	15.5%

LES COLLINES DE RASTEAU



LÉGENDE

-  CABANON DE VIGNERON
-  ZONES FORESTIÈRES
-  NOS PARCELLES
-  MOURVÈDRE
-  RIVIÈRES ET SOURCES
-  GRENACHE NOIR
-  SYRAH

THE TERROIR

Les Collines make up one of the principal terroirs of Rasteau. Situated to the west of the village in the direction of Cairanne, the soils are composed of stony colluvions from the Quaternary period, on a bed of marl of varying depths. The presence of marl produces grapes of great quality, for wines that are very fruity and well-balanced, whilst the clay, often abundant, gives tannins of great finesse. All the red varieties thrive here and offer remarkable expression.

The particularity of this terroir is its proximity to the Gayère river that meanders through our parcels. This water is a source of nourishment for the vines and notably allows the Mourvèdre to give the best of itself. Perfect conditions for a variety that is said to flourish with its feet in the water and its head in the sun.

No. of parcels & surface	Mourvèdre n°42 and 43 = 1.65 ha
	Syrah n°45 = 0.32 ha
	Grenache n°41 and 47 = 1.4 ha
Age of vines	Mourvèdre 10 years / Syrah 10 years / Grenache 18 years
Altitude	200 metres
Yield	30 hL/ha

HARVESTING & VINIFICATION

La récolte est manuelle, en grappes entières, avec de petites cagettes de 16 kg maximum. Les heures fraîches sont privilégiées pour ramasser ces parcelles d'exception.

Harvest Date	
Mourvèdre	1 October 2019
Syrah	17 September 2019
Grenache	16 October 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.

As 2019 was a particularly hot year, we decided to tame the juice by a passage in barrel. The choice of container and type of wood was made according to the typicity of each grape variety: a 45hL tun for the Mourvèdre, new 300L barrels for the Syrah and two large format barrels (foudres of 10 and 15hL) for the Grenache.





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ENJOYING IT AT ITS BEST

Les Collines 2019 can be drunk now, or may be laid down for up to 10 years.

Best served at 16°C with a characterful dish such as grilled pork with Espelette pepper, saddle of lamb with Nyons olives, or roast pigeon in a flavourful sauce.

ANALYSES

Residual sugar	0.9 g/L
Final filtration	3 microns
Total acidity	3.33 g/L H2SO4
PH	3.76
TPC (DO 280)	65

LOGISTICAL DATA

Bottle barcode	3 193 663 003 024
Carton barcode	3 193 663 003 031
Bottles per carton	6
Box Dimensions	570 x 313 x 105 mm
Weight	9,8 kg

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