

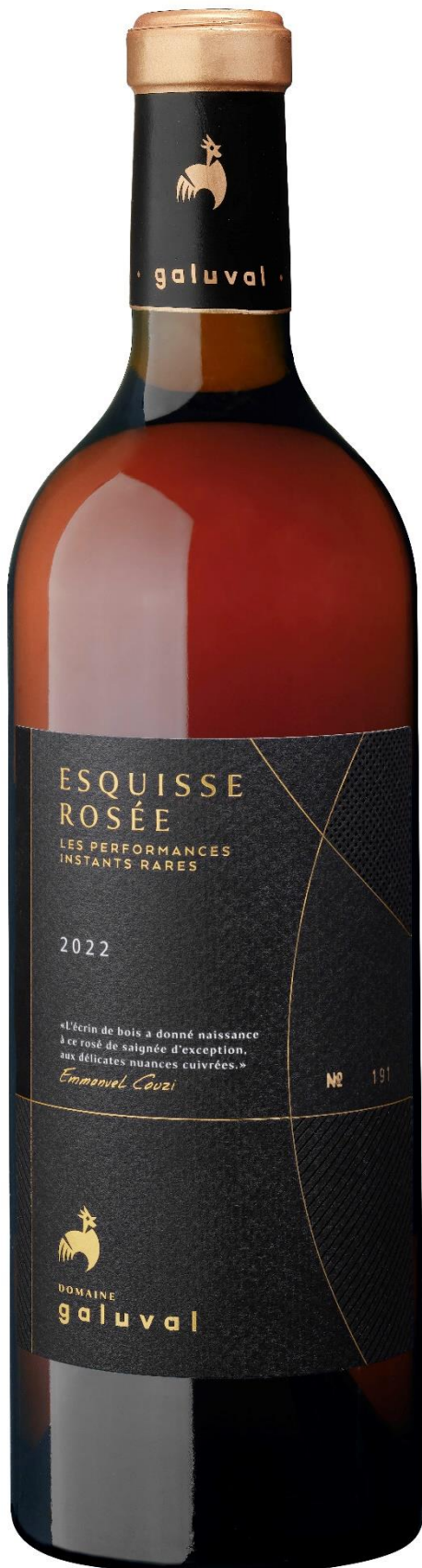


DOMAINE
galuval

ESQUISSE ROSEE

COTES DU RHONE VILLAGES ROSE

• 2022 •



This rosé de saignée is our Performances 2022. Like a painting that takes shape under the brushstrokes of an artist, Esquisse Rosée offers a wide range of flavours and underlines the creative nature of this wine.

We decided to produce a rosé de saignée in order to offer a unique taste experience, exploring new winemaking techniques and exploiting the full potential of our grapes.

By opting for this technique, we wanted to create a rosé that stands out for its elegance and depth, while retaining the freshness and liveliness that characterise a rosé. Vinification in oak barrels adds subtle woody notes that enhance the wine's natural characteristics.

The creation of this cuvée reflects our commitment to pushing back the boundaries of tradition while preserving the very essence of the terroir and the grape variety. It's a decision that embodies our passion and desire to create exceptional wines.

"The wooden case has given birth to this exceptional rosé de saignée, with its delicate coral hues."

E. COUZI, DOMAINE OENOLOGIST

THE 2022 VINTAGE

This rosé de saignée has a luminous colour with hints of copper. On the nose, captivating aromas of lychee give way to subtle notes of dried fruit, orange zest and fruit paste.

Aged for 12 months in oak barrels, it brings out delicate aromas of coconut milk, white chocolate and roasted almonds.

Esquisse Rosée is seductive for its lingering finish, its elegance and finesse, and its mellow woodiness. It's the perfect harmony of sweetness and freshness!

This cuvée is not for everyone! Clever and original, it's a rare signature.

TECHNICAL INFORMATION

Blend	95% Grenache Noir, 5% Syrah
Format	75cl
No. bottles	290
ABV	13,5%



THE TERROIR

The parcel of Grenache Noir used to make this cuvée is located in the Vallée de la Gayère terroir in Cairanne. It is one of our most southerly plots on the estate. Ideally exposed, it provides the perfect conditions for producing our exceptional rosé!

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 and rosé 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	Grenache noir n°34 = 0.30 ha
Age of vines	< 10 ans
Altitude	135 m
Yield	40 hL/ha

HARVESTING & VINIFICATION

The grape bunches are picked whole, by hand, into small crates of 16kg maximum, in the cool of the early morning for these exceptional parcels.

Harvest Date	18 septembre 2022
Temperature of grapes at reception	10°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. Following this they are directly pressed in an axially fed, closed cage pneumatic press. This is followed by a bleeding process.

The bleeding process consists of extracting the must after a short maceration with the skins, which gives the wine its characteristic pinkish colour. This method allows a greater concentration of the aromas and phenolic compounds present in the skins, giving the wine a richer, more complex sensory palette.

The juice is then cold settled at 12°C, to retain only the fine lees, and seeded with selected yeasts. Fermentation takes place in thermo-regulated conditions 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.

The wine was then matured in 300-litre oak barrels for 12 months.



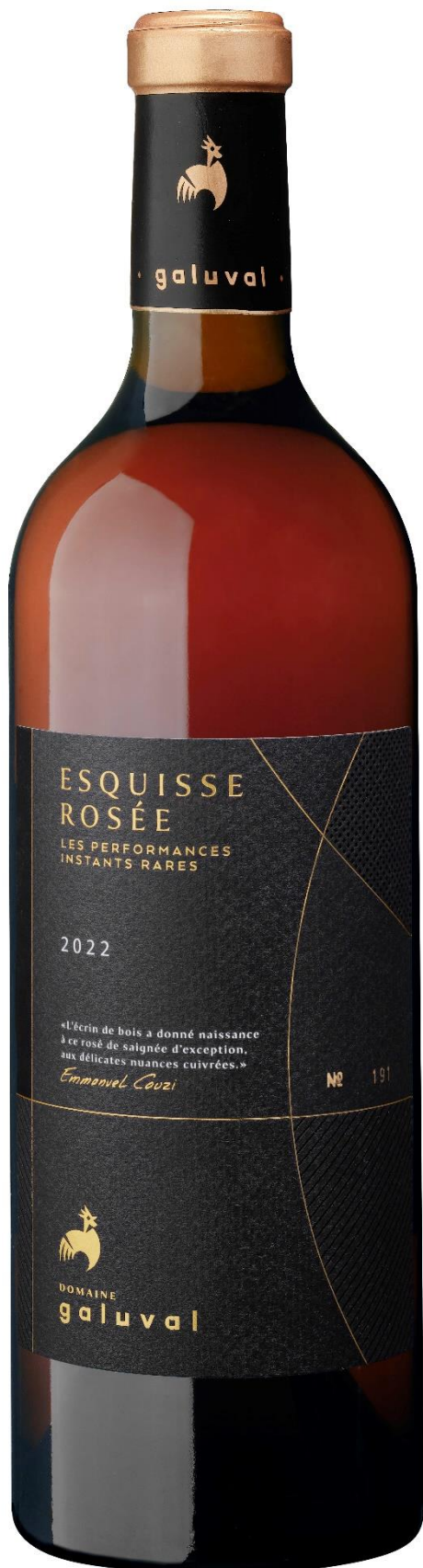


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ENJOYING IT AT ITS BEST

The ideal serving temperature is 10°C, after a short decanting.

Esquisse Rosée can be drunk immediately or kept for up to 7 years.

Esquisse Rosée is so unique that it can be enjoyed on its own, offering a complete and satisfying taste experience. Consider pairing it with a duck breast roasted with honey and spices, or a subtly matured ewe's milk cheese.

ANALYSES

Residual sugar	1,72 g/l
Final Filtration	0,65 micron
Tartaric stabilisation	5cl/hL d'antartika v40 (poliaminoacide)
Protein stabilisation	Acquise
Total acidity	3,32 g/L d'H2SO4
PH	3,43
Malic Acid	1,42 g/L