

20
21VAL DES ROIS
LES ALLARDS

CÔTES DU RHÔNE VILLAGES VALRÉAS

 **CATEGORY:** Unexpected Reds


Pack Size: 12/750ml
UPC: 835603003727

OVERVIEW

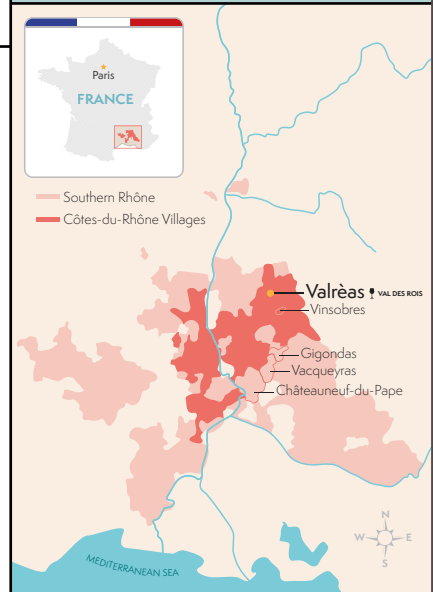
Val des Rois was planted in 1965 by 9th generation Burgundian winemaker Romain Bouchard in the village of Valréas, the most northern Village in the Cotes-Du-Rhone. The 10-hectare gravity-fed estate is one of very few hillside vineyard sites in Valréas, is certified organic in farming, and emphasizes low intervention through indigenous yeast and no filtration. Val des Rois, or 'Valley of the King', represents vibrant and energetic wines by legendary winemaker Stéphane Vedeau, who also owns Clos Bellane and J. Boutin.

VINTAGE**RAINFALL:** 30 inches/year.**BLOOM:** Early June**HARVEST:** September 22**SITE**

Named after the area between Valréas and Vinsobres, Les Allards is planted on clay-limestone slopes with beautiful south-east exposure. The land uses compost in accordance with the specifications of Organic Agriculture and is Certified organic with no sulfites added.

ELEVATION: 1,312 ft.**SOILS:** Clay-limestone**AGE OF VINES:** 80 years**YIELDS:** 1.5 tons per acre**100% Grenache****Les Allards****Valréas, Southern Rhône****14.5% Alc by Vol****Certified Organic by Ecocert**

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**TASTING NOTES**

Deep garnet red and nose of fresh harvest. A full-bodied red with expressive freshness.

PAIRING SUGGESTIONS

Pair with herb crusted chicken thighs, duck with cherry sauce or brie cheese with a fruit compote.

WINEMAKING & TECHNICAL DATA

FERMENTATION: There is no SO₂ used during the entire vinification and bottling processes. The winery uses gravity fed tanks to respect the integrity of the grapes. The vinification process is fully protected from oxygen, performed under nitrogen gas and the equipment is systematically sterilized. Bottling is carried out after fine filtration and the carbon dioxide from the fermentation is eliminated at the last moment by inserting nitrogen in order to keep the finesse of the wine.

AGING: Aged in concrete. No use of oak.**PH:** 3.55 | **TA:** 3.4 gH₂SO₄/L**BOTTLING DATE:** March 2023