

20
23

VAL DES ROIS
BLANC

CÔTES DU RHÔNE

 **CATEGORY:** Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 835603003697

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 Valreas, 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: 16 inches/year.
BLOOM: Early June
HARVEST: September 14

SITE

La Lance is the beautiful mountain which closes the Valréas plain to the north. Grenache Blanc, Bourboulenc and Viognier are planted at its base. The climate is influenced by the mistral (a strong cold, dry northerly wind of southern France) which gives freshness and the clay soil retains moisture.

Cultivation methods do not include use of weedkillers or synthetic products, fertilization is done by use of vegetable compost which helps maintain the biological life in the ground.

ELEVATION: 1,312 ft.
SOILS: Clay-limestone
AGE OF VINES: 55 years
YIELDS: 35 tons per hectare

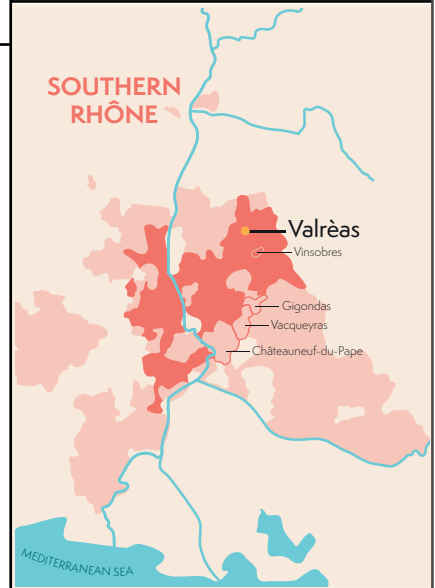
50% Roussanne, 20% Grenache Blanc, 20% Viognier, 10% Bourboulenc
Valréas, Southern Rhône

13% Alc by Vol

Certified Organic by Ecocert



Newly Released Vintage
Press Scores Coming Soon



TASTING NOTES

Light in color. Aromatic nose of citrus, exotic fruits, and white flowers. Creamy palate with a mouthwatering finish. Mineral notes shine through the citrus and floral notes on the palate. A light mineral bitterness at the end gives a gastronomic finish.

PAIRING SUGGESTIONS

Try with grilled vegetables, feta cheese, seafood or dishes with lemon or citrus based sauces.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Cold settling is followed by fermentation at low temperatures to protect from oxidation

AGING: Aged for 6 months in stainless steel before bottling

PH: 3.25 | **TA:** 4.1 gH2SO4/L

BOTTLING DATE: March 2024