

20
23

VAL DES ROIS
BLANC

CÔTES DU RHÔNE

 **CATEGORY:** Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 835603003697

OVERVIEW

Val des Rois is a 10-hectare estate in Cotes du Rhone planted in 1965 by 9th generation Burgundian winemaker Romain Bouchard that sits on the northern edge of the Southern Rhone in Valréas. The vineyard's unique altitude and location gains exposure from the Southeast nightly cool air descending from the foothills of the Alps. Combined with veins of limestone and deep clay soils, the wines are significantly higher in natural acidity than typical of the Southern Rhone, creating spectacularly unique wines by winemaker Stéphane Vedeau. The wines and farming techniques are certified organic by Ecocert, with low intervention philosophy through low sulfur, indigenous yeast and no filtration.

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

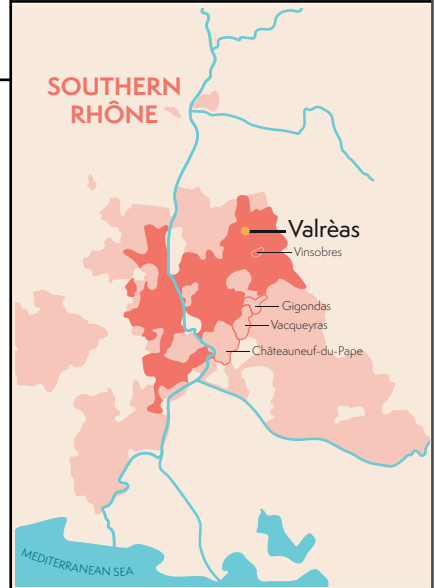
50% Roussanne, 20% Grenache Blanc, 20% Viognier, 10% Bourboulenc
Valréas, Southern Rhône

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