

# VAL DES ROIS BLANC

 **CATEGORY:** Crisp Whites & Rosé



## WINEMAKING DETAILS

**VARIETAL:** 50% Roussanne, 20% Grenache Blanc, 20% Viognier, 10% Bourboulenc

**REGION:** Valréas, Southern Rhone, France

**AVG. ELEVATION:** 1,312 ft.

**AVG. AGE OF VINES:** 55

**PH:** 3.25

**ALCOHOL:** 13

**SIZE:** 12/750ml

**UPC:** 835603003697

**HARVEST DETAILS:** Hand-harvested with strict sorting.

**VINIFICATION:** Cold settling is followed by fermentation at low temperatures to protect from oxidation.

**AGING:** Aged for 6 months in stainless steel before bottling.

## TASTING NOTES AND PAIRINGS

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



## WINERY OVERVIEW

Val des Rois translates to “Valley of the King” and is nestled in the hills outside of Valréas in Southern Rhône. Valréas is one of the rare areas in the south producing a fresh style of Côtes du Rhône Villages. The pure limestone slopes are found among the rolling hills, peaking at over 1300 feet elevation. Through a combination of organic farming and cool climate fruit, Val des Rois wines reflect balance and purity at the highest caliber.

