

2021

VAL DES ROIS LES ALLARDS

CÔTES DU RHÔNE VILLAGES VALRÉAS

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750ml
UPC: 835603003727

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: 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

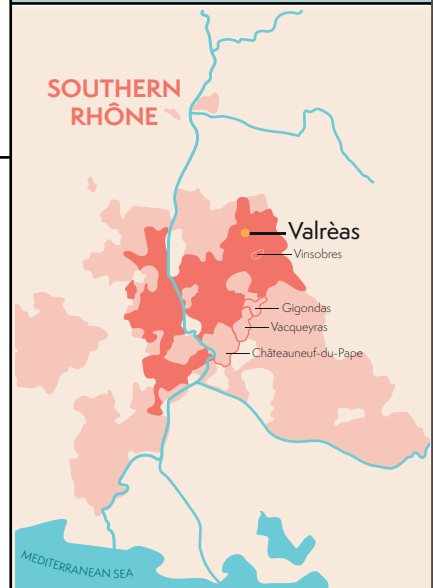
Valréas, Southern Rhône

14.5% Alc by Vol

Certified Organic by Ecocert



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Press Scores Coming Soon



TASTING NOTES

Deep garnet red and nose of fresh harvest, alluding to the surrounding lavender and garrigue. A powerful, full-bodied red with elegant tannins, warm spices and an array of fruit.

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