

20
23

VAL DES ROIS

LE PETIT ROY

CÔTES DU RHÔNE

 **CATEGORY:** Unexpected Reds


Pack Size: 12/750ml
UPC: 835603003710

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 Vedieu. The farming techniques are certified organic by Ecocert, with low intervention philosophy through low sulfur, indigenous yeast and no filtration.

VINTAGE

RAINFALL: 31.5 inches/year.
BLOOM: Early June
HARVEST: October 14th

SITE

The Domaine's vines are grown on exposed south & southeast hillsides with soils of clay and stone. The vineyards are fed only with manure compost from sheepfold and conduits in accordance with the specifications of Organic Agriculture. Trestling and natural grassing promote maturity and aromatic expression.

ELEVATION: 1,312 ft.

SOILS: Clay-limestone

VINES: 3500 plants/ha | **AGE OF VINES:** 43 years

YIELDS: 2 tons per acre

50% Grenache, 50% Syrah

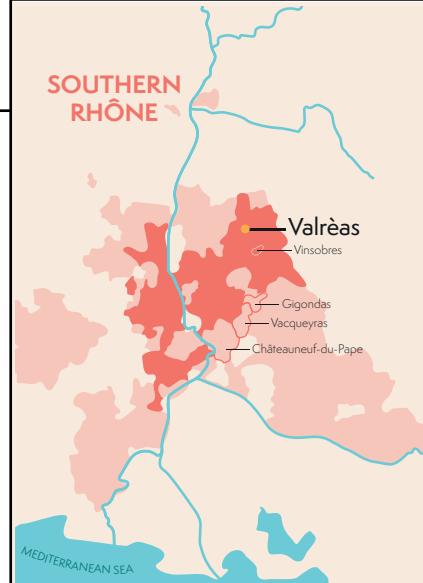
Valréas, Southern Rhône

14% Alc by Vol

Certified Organic Farming by Ecocert



Newly Released Vintage
 Press Scores Coming Soon



TASTING NOTES

Bright garnet color with aromas of violet, raspberry, and chocolate. Great balance between freshness, fruit and minerality with finessed tannins.

PAIRING SUGGESTIONS

A great pairing with game meats like venison, elk or lamb. Try with roasted rack of lamb, bbq pork or grilled portabella mushrooms.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Val des Rois uses gravity-fed tanks to respect the integrity of the grapes. All the vinification is carried out without adding sulphites before bottling, leading to rates of very low SO2.

The Grenache maceration is fairly short and slightly longer for the Syrah to obtain the right tannins.

AGING: Aged in concrete for 1 year before bottling. No use of oak.

PH: 3.58 | **TA:** 3.25 g/L

BOTTLING DATE: April 2025