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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:** 29.9 inches/year.  
**BLOOM:** Early June  
**HARVEST:** September 2nd

**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  
**VINES:** 3500 plants/ha | **AGE OF VINES:** 81 years  
**YIELDS:** 1.75 tons per hectare

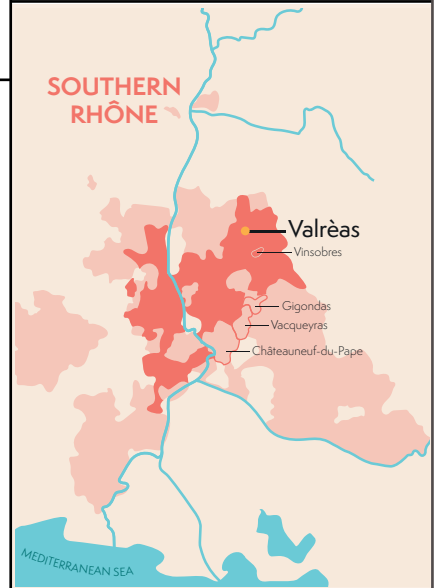
**50% Roussanne, 20% Grenache Blanc, 20% Viognier, 10% Bourboulenc**  
**Valréas, Southern Rhône**

**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:** Thanks to their underground cellar, the tanks are fed by gravity. Cold settling is followed by fermentation at low temperatures to protect from oxidation.

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

**PH:** 3.36 | **TA:** 3.53 g/L

**BOTTLING DATE:** March 2024