



DOMAINE
galuval

L'INSPIRATION

CRU DES CÔTES DU RHÔNE
RASTEAU RED

• 2024 •



It is on the parcels along the Gayère brook that we have decided to highlight young vines, to showcase their natural energy and freshness. It is this new vitality that we have attempted to capture in the glass. This Rasteau embodies the new generation of the terroir: airier, fruitier, without sacrificing any of the aromatic intensity that defines the appellation. The future is secure in our Rasteau terroir: a wine of character, proving that youth and elegance are not incompatible!

« My bet is to show that freshness and delicacy can be expressed with just as much character. This Rasteau is the terroir speaking for itself! »

E. COUZI, DOMAINE ŒNOLOGIST

THE 2024 VINTAGE

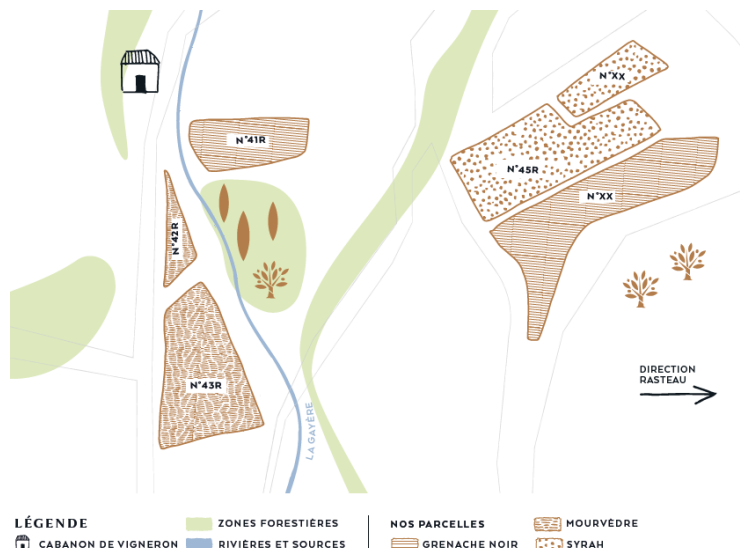
During the 2024 summer, the Rasteau terroir profited from the freshness of the Gayère to produce an incredibly expressive Mourvèdre.

The bright, black cherry colour with purplish highlights reveals a Rasteau of remarkable delicacy. This elegant wine with silky tannins offers a perfect harmony between aromatic intensity and pure expression of the terroir. Thanks to our parcels' richness and blend of Grenache, Mourvèdre and Syrah, this Rasteau gives aromas of spices and garrigue, enhanced by a minty freshness. The finish is deliciously mouth-watering, evoking the sensation of biting straight into a juicy red fruit, followed by a lovely, delicate length.

TECHNICAL INFORMATION

Blend	Grenache, Mourvèdre, Syrah
Format	75cl
No. bottles	4,200
ABV	15 %

OUR RASTEAU TERROIR



THE TERROIR

The parcels along the banks of the Gayère brook make up our only vineyard in Rasteau. Situated to the west of the village in the direction of Cairanne, the soils are composed of stony colluvions from the Quaternary period, on a bed of marl of varying depths. The presence of marl produces grapes of great quality, for wines that are very fruity and well-balanced, whilst the clay, often abundant, gives tannins of great finesse. All the red varieties thrive here and offer remarkable expression.

The particularity of this terroir is its proximity to the Gayère river that meanders through our parcels. This water is a source of nourishment for the vines and notably allows the Mourvèdre to give the best of itself. Perfect conditions for a variety that is said to flourish with its feet in the water and its head in the sun.

No. of parcels & surface	Grenache n°41R
	Mourvèdre n°43R
	Syrah n°45R
Age of vines	Grenache 22 years / Mourvèdre 14 years / Syrah 11 years
Altitude	135 metres
Yield	25 hL/ha

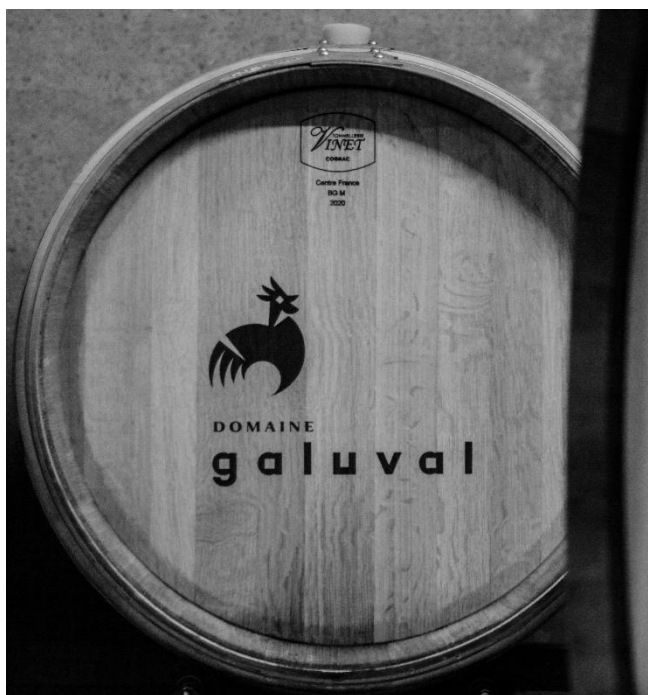
HARVESTING & VINIFICATION

Harvesting is done mechanically in the morning to keep the grapes at the lowest possible temperature. This allows us to extend the extraction period for anthocyanins and tannins during fermentation. As a result, we obtain wines that are more colourful and concentrated.

Harvest Date	
Grenache	10 September 2024
Mourvèdre	7 October 2024
Syrah	19 September 2024

On arrival at the cellar, the grapes pass into a vibrating hopper to preserve the integrity of the berries. They are then destemmed and transferred by gravity into the chosen container, so that each parcel and grape variety can be vinified separately. Our oenologist chooses the best extraction method for each plot, as the grapes reach maturity. Careful monitoring of temperatures ensures controlled extractions during fermentation. Gentle and regular immersion of the cap ensures optimum extraction of colour and tannins. Skin maceration can last up to three weeks.

The choice of container and type of wood was made according to the typicity of each grape variety: 300L barrels for Mourvèdre and Syrah and foudre for Grenache.





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ENJOYING IT AT ITS BEST

L'Inspiration 2024 can be drunk now, or may be laid down for up to 5 years. Decant before drinking.

We recommend serving at 16°C.

L'Inspiration 2024 pairs perfectly with a tian of grilled vegetables with herbes de Provence, whose Mediterranean flavours complement its garrigue notes, or with a lamb tagine with prunes and spices.

ANALYSES

Residual sugar	1,80 g/L
Final filtration	3 microns
Total acidity	3,12 g/L H2SO4
PH	3,67
TPC (DO 280)	59

LOGISTICAL DATA

Bottle barcode	3 193 663 003 659
Carton barcode	3 193 663 003 666
Bottles per carton	6
Box Dimensions	L320 x H 192 X l 264 mm
Weight	8,5 kg

PALETTISATION	
Format pallet	1200 x 800 mm
Cartons per layer	10
No. of layers	8
Cartons per pallet	80
Bottles per pallet	480 cols