



DOMAINE GALEVAN, CORALIE GOUMARRE

"L'ESPRIT DEVIN" COTES DU RHONE VILLAGES 2022



9th generation Coralie Goumarre is at the helm of the family winery since 1995. Located in the renowned village of Courthézon, neighbor with Château Beaucastel, Coralie's 49 hectares are planted with vines of 60 years-old in average, the oldest being over 100 years-old. Certified organic since 2011 she uses native yeast and vinification are made with no addition of SO2 to preserve the essence of the wine.

Coralie is proud to be a "Natural" winemaker delivering life in her wines.

Located on the alluvial terrace of the Rhône, her estate is made of large single blocks mostly based on the impressive Terroir "Galets roulés", or rounded pebbles made of pure silica, on a base of iron oxide rich clay. This Terroir found only in Châteauneuf is the one who makes their wine inimitable.

In a region known for bolder style of wines she is an exception as her wines are never excessive in alcohol, show soft extraction and always keep an approachable character even young.

The Côtes du Rhône Villages is a southern Rhône only appellation that includes the 90 best villages for the quality of their Terroir. It also impose more strict criteria of quality than the entry Côtes du Rhône. The name "L'esprit devin" has a double meaning, *The spirit of the wine and the soothsayer spirit.*

SOIL TYPE _____

Stony, clay and limestone soil.

VARIETAL _____

60% Grenache, 20% Syrah, 20% Mourvèdre

CULTURE _____

Low yielding of 40hl/ha to assure an optimum maturity.
Organic farming of the vines with working of the soil to push the roots deeper.
Green harvest and manual leaf thinning.
Harvest are made by hand in small crates to preserve the purity of the fruit.
Sorting tables are used. **Organic certified since 2011.**

VINIFICATION _____

Grapes are destemmed. Fermentation and maceration happen in thermoregulated concrete tanks for 20/30 days. Manual punching of the cap in order to extract soft but extended color and texture. Ageing in old French oak barrels for 15 months.

TASTING NOTES _____

Roasted Provencal herbs, melted licorice and the essence of blackberry and cassis fruit all flow nicely to an inky colored, rich, textured, shockingly concentrated wine that has sweet tannins and a great finish. It offers about everything you could want from a Rhône wine made from the GSM blend.

From the same Winery :

Côtes du Rhône White 2024 & Red 2023
Châteauneuf du Pape white 2023 & Red 2023
"Saint Georges" Châteauneuf du Pape Red 2022

