



CHATEAU
♦ DE LA ♦
GALINIERE

In the heart of Provence



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*« It is not possible that all the countries have the
same God...*

The one that made Provence was an artist. »

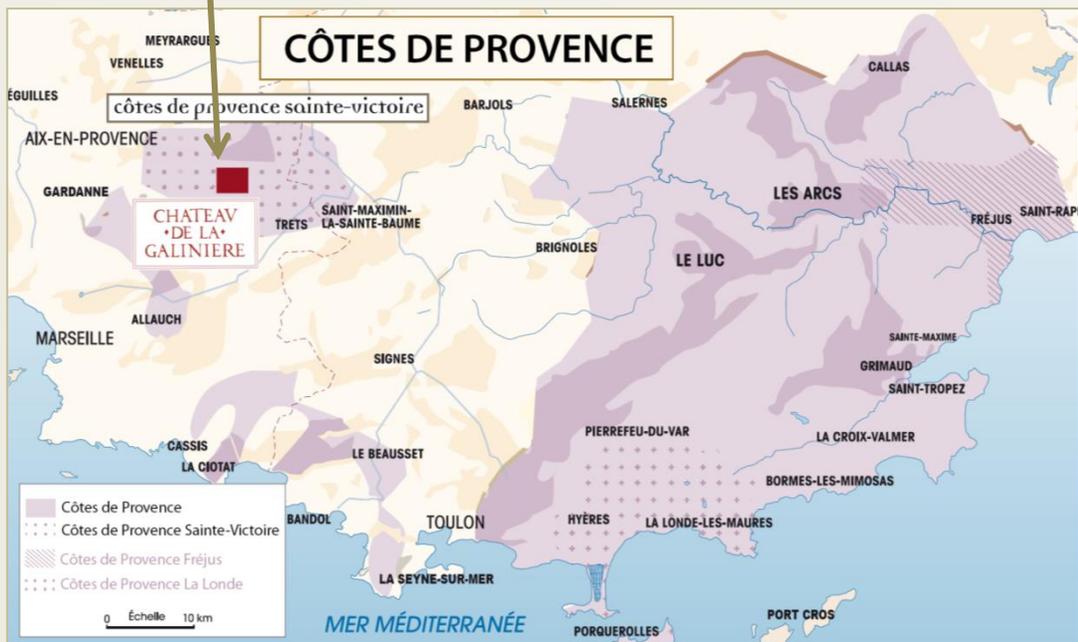
Anatole France, 1894

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In the heart of Provence

The appellation **Côtes de Provence** is located in the South of France, in Provence. It spreads over more than 20,000 hectares on 3 "départements" (districts): Var, Bouches-du-Rhône and Alpes Maritimes.

Château de la Galinière is situated east from **Aix-en-Provence**, in the village of Châteauneuf-le-Rouge, on the **Cengle** plateau, at the foot-hill of **Montagne Sainte-Victoire**. The castle, at the end of a 400 meters alley, forms the main building of Château de la Galinière. The building seems to lean against the Cengle, a big grey cliff standing above the Estate.



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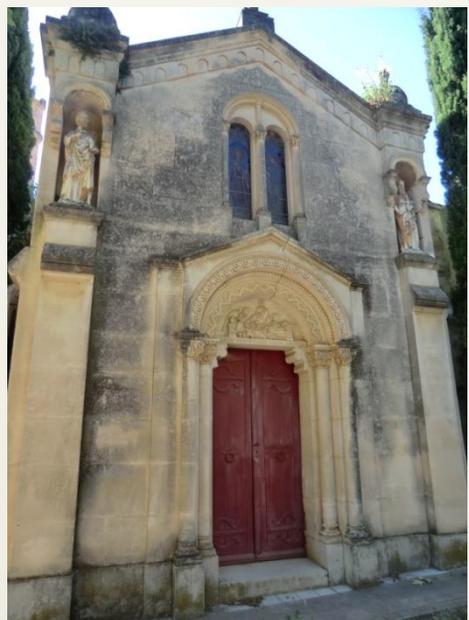
A strategic place since the Roman Era

Château de la Galinière is on the Via Domitia, an old roman road. A spring of water from the Cengle Mountain made it a strategic position since the Roman Era.

In 1772, the place became well-known as a coaching inn: the Pope Pius VII slept here in 1809 and 1814!

Several families followed one another and developed the vineyards throughout the years. In 1983, two antique dealers settled there and gave a fresh impetus to the Estate by refurbishing and extending it. In 2000, Château de la Galinière built a rigorously organized winery where wines can be vinified in optimum conditions.

All these efforts are rewarded today by Château de la Galinière numerous awards to wine competitions.



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The natural assets

Terroirs and grape varieties

Chateau de la Galinière is located at an altitude between 230 and 257 meters above sea level. It is planted on a clay and sand soil with Bauxite that makes it red. The name of the village Chateauneuf-le-rouge comes from it ("rouge" means red in French).

The grape varieties on the estate are Cabernet-Sauvignon, Cinsault, Grenache, Syrah, Vermentino and Viognier.

Climate

Oriented to the South, the Château benefits from the winter **sun** and warm temperatures. The Estate is under the influence of a continental micro-climate that softens the Mistral (wind) strength.

The vineyard is entirely trellised to resist the attacks of the Mistral and to catch more sunlight.



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Vinegrowing



Fabrice ARCARI



The Estate is managed by **Fabrice Arcari** since 2006. The vineyard spreads over about forty hectares. It is **organic farming certified** since the 2014 harvest.

One row out of two is let with grass and plowing is mechanical. As in most of the Southern vineyards, the **vegetative cycle is early**. The vines are pruned between December and March. The budburst happens quite early in March. Then comes the disbudding from April to May to regulate the yields.

In order for the vines to get a maximum of sunlight, the trellis wires are lifted up during the tying-down. When needed, a green harvest is done. The leaves are a little bit cleared up for a **better ripening**.

The **harvest** takes place end of August or beginning of September. The mechanical harvest is conducted in the morning (between 4 to 9 am) to put **cool grapes** in the vats without having to cool them down (respect of the product and energy saving). The harvest is directly **sorted** by the machine: only the berries goes to the winery (stem and other waste are discarded).



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Winemaking

Built in 2000, the **winery** is half-buried. The stainless-steel vats offer a storage capacity of 2,000 hl. 260,000 bottles are vinified and produced each year. **Fabric Arcari** follows the wine throughout the vinification process with regular quality analysis and tastings. The winemaking is **traditional** in temperature controlled stainless-steel vats.

Rosé wines

The grapes are pressed with great care right when they arrive at the winery (pneumatic press). Only the first juices, the clearest, are kept to elaborate the rosé. The must is let to settle down to obtain fine and delicate aromas. The fermentation last for several days at 14°C. the temperature rises slowly to reach 20°C. The ageing lasts for 3 months on fine lees, in stainless-steel vats.

Red wines

Cold maceration during 24 hours to extract the maximum of colour and aromas. Long vatting with optimum pushing-down and pumping-over. The temperature rises gradually during the fermentation to reach 30°C. The varieties are blended before ageing.

The Côtes-de-Provence are aged on fine lees in stainless-steel vats during 12 months. Cuvée Badetty is aged on fine lees in barrels (1 to 5 years-old oak) for 18 months.

White wines

The grapes are pressed with great care right when they arrive at the winery (pneumatic press). The must are allowed to settle down in temperature controlled stainless-steel vats. The winemaking is made from clear juices. The temperature slowly rise during fermentation to reach 18°C. The wine is aged for 3 months on fine lees in stainless-steel vats.

The wines offer a great aromatic typicity.

Expression of terroir and respect of grape varieties are the watchwords when making our wines.



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Our wines

Rosés

- IGP Pays des Bouches du Rhone
- Côtes de Provence
- Côtes de Provence Sainte Victoire

Reds

- IGP Pays des Bouches du Rhone
- Côtes de Provence
- Côtes de Provence Cuvée Badetty

Whites

- Vin de pays des Bouches-du-Rhône Viognier / Côtes de Provence



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Le Viognier

♦ DOMAINE ♦
DE LA GALINIERE

DOMAINE DE LA GALINIERE
IGP BOUCHES DU RHONE



La Syrah

♦ DOMAINE ♦
DE LA GALINIERE



Le Cinsault

♦ DOMAINE ♦
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