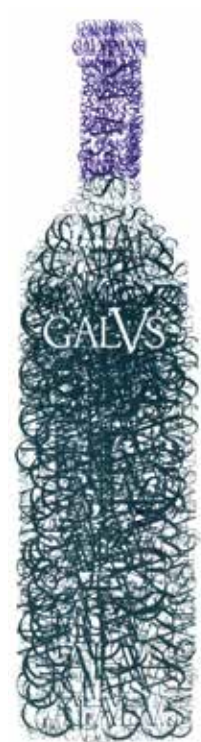


GALVS GALVS GALVS GALVS

DOMAINE

GALVS



De la jeunesse, le désir. Du vin, le plaisir.

# DOMAINE GALUS

## THE ESTATE

Domaine Galus is a family owned winery. It is run by Fanette Fessy and Jean-Baptiste Paquet, who are husband and wife.

Fanette comes from six generations of devoted wine growers. Her father is a renowned wine merchant in Burgundy. Jean-Baptiste grew up working along side his father, Michel Paquet, the owner of Domaine des Valanges in Davayé, Southern Burgundy.

After their studies in viticulture and oenology both of them spent some time working in Burgundy and Rhone. Fanette also continued her studies in Australia. In 2002, Fanette and Jean-Baptiste decided to go out on their own and purchase land in the Rhone Valley. They took on a daring challenge to purchase property in the Rhone Valley and keep their wines true to the terroir.

The winery's name, Galus, comes from a Latin word meaning "Gaulle" and "Rooster". Fanette and Jean-Baptiste choose this name to honor their French heritage and create a winery that is true to the Rhone Valley.

The Galus Estate is composed of 14 hectares in Costières de Nîmes, the Southwest region of the Rhone Valley. The estate dates back to Roman times and often you will find the remains of old pottery in the vineyards.

All of the wines are 100% Estate grown and hand harvested. Since 2009, all of the wines have followed organic farming practices. The winery is certified ECOCERT.



# GALUS GALUS GALUS

## OUR TERROIR



The Estate is located on the right bank of the Rhone Valley. During the year it is often sunny with dry, hot summers and mild winters, a true Mediterranean climate.

The soil is made up of red clay, sand, and large round pebbles.

These pebbles absorb the heat during the day which help keep the ground warm in the evenings.

## WINES

At Galus we produce four cuvees, all in the same philosophy: elegant, fruit and terroir driven wines.

Our wines are authentic of the region with soft tannins but approachable for any wine drinker.

The wines can be shared as an aperitif with friends or a white table cloth dinner.





## WINE GROWING



In 2009, we made a commitment to be organic in the vineyards and winery. We believe that it is important to preserve the land and make wines in the most natural way.

The winery is currently ECO-CERT, an organic certification. In 2015, we planted Grenache Blanc, Clairette, and Roussanne. In 2019 we plan to start making our first white wine, a Rhone Valley white from Costières de Nîmes.

## WINE MAKING

During harvest we hand pick all of our grapes. Afterwards we use a gentle machine to de-stem our grapes. Once we have all the perfect berries, we put them uncrushed into the tanks for the first alcoholic fermentation. It is only after "Remontage" or known as



Pump-over that we de-stem and press the berries. We do this to give color, flavor, tannins and aromas to the wines.



## OUR PHILOSOPHY

We believe that working together as husband and wife gives us the best wines. We were born into wine families, however, we don't rely on what has been taught. We like to challenge ourselves to create wines that give the sensation of being in the south and provide an authenticity.



# LINA ROSÉ

Cépages: 60 % Syrah  
40 % Grenache

## Vinification:

The rosé is made by a method called "Pressurage direct". The grapes are directly pressed until the desired color is reached and put into tanks. The vinification takes about 10 days at temperatures of 18 to 22 °C.

## Tasting:

Lina Rose is a wine for every occasion! An aperitif, BBQ with friends or beautiful dinner at home. We suggest you try it with a mushroom quiche, salmon tartar or goat cheese.

## Eat:

Lina Rose is a refreshing wine with red fruit notes, white flowers and citrus.

## Enjoy:

Lina Rose can be drunk all year round. Best to be served between 9 and 12 °C.



# GALVS

Cépages: 35 % Grenache ;  
50 % Syrah ;  
15 % Carignan

## Vinification:

Our blend begins by vinifying the Syrah for 15 days. After it is put into neutral French Oak Barrels. The Grenache and Carignan are vinified separately for 10 days.

## Tasting:

Galus has a ruby color with nice purple hues. The nose is aromatic with dark fruit and spices. On the palate it tastes of blackberries, blackcurrant with a little pepper and mint.

## Eat:

Galus is delicious with a grilled piece of meat, chicken marsala and Saint-Marcellin cheese.

## Enjoy:

Galus is ready to drink now but can also be enjoyed for the next 5 years. Best served between 17 to 20 °C.



# G.

Cépages: 90 % Syrah  
10 % Grenache

## Vinification:

G. begins by vinifying the Syrah and Grenache for 15-20 days. After we select the best barrels and blend together the wines. They then sit in oak barrels for 10 months. After a little filtration we bottle.

## Tasting:

G. has a dark red color with a intense red fruits, vanilla and liquorish. Tannins are soft.

## Eat:

This wine is perfect with a leg of lamb or venison.

## Enjoy:

G. is a wine for aging. It is best to open 2 years later. Best served at 20 °C.

## Artist:

G.'s label is special to the Costières de Nîmes region. The artist, " Romàn " is local to the area and has a special connection with the winery. The matador is awaiting the bull.





# SALOMÉ

Cépage: 100 % Grenache

## Vinification:

Salomé spends 20-25 days vinifying. After it is pressed we use our best French oak barrels and age for 12 months. This wine is only made when we have an exceptional harvest. Recent vintages to enjoy 2009, 2010, 2012 and 2014.

## Tasting:

Salomé has a deep red color with spices, and strawberry notes. This wine is powerful with pronounced tannins.

## Eat:

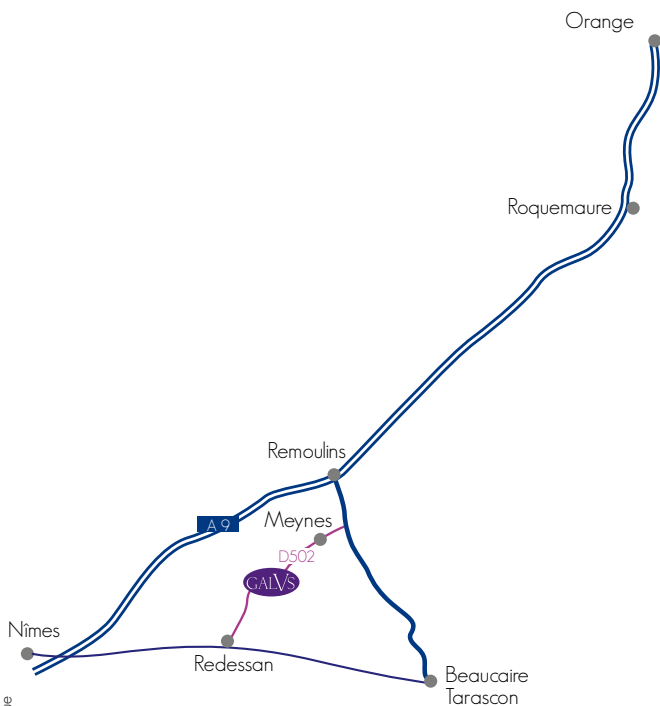
This wine is fantastic with roasted duck or even a chocolate cake.

## Enjoy:

Salomé is a wine for aging. We recommend waiting 2 years and enjoy up to 10 years.



# DOMAINE GALUS



Fanette Fessy et Jean-Baptiste Paquet  
Domaine Galus  
Route de Redessan. 30840 Meynes. France

fanette@domainegalus.fr  
Tél. : +33 (0)6 21 15 85 83

jeanbaptiste@domainegalus.fr  
Tél. : +33 (0)6 14 47 79 60



[www.domainegalus.fr](http://www.domainegalus.fr)