



Private labels, VALERIE COURREGUES, Antibulle, Vin de France, Effervescent Brut

Vin de France, VSIG, France

While working as an oenologue in Provence, Valérie Courrèges was looking for an outstanding terroir with which to settle down, and in 2019, came across the perfect opportunity to settle in Cahors. Now based in the South West, Valérie tends 22 hectares of old vines rooted in a sublime terroir of clay and limestone.

PRESENTATION

For Valérie Courrèges, becoming an artisan winemaker is the concrete expression of a passion and encounters that bring together "the different branches of fruit" to create beautiful cuvées. Knowing, nurturing... it's the education of several months to create the quintessence of a bottle; each beverage is the reflection of a person and a risk-taking before taking flight!

TERROIR

Marl soil on the limestone bedrock.

HARVEST

Hand Harvested

WINEMAKING

Vinification by plot. Direct pressing of whole, uncrushed grapes, with maximum respect for grape integrity and no crushing. Fermentation with indigenous yeasts. Natural bubbling in bottles.

AGEING

Aged in vats on fine lees

VARIETAL

Vermentino 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

SERVING

8°C/48°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Summer in a glass! Lemon zest and ripe stonefruits accomponied by soft bubbles and a crisp mineral finish.

FOOD PAIRINGS

Aperitif! salads, grilled fish, light Mediterranean cuisine



