



BRUNO LAFON

wine selection

Valérie Courrèges, Ocrement-Dit, AOC Cahors, Rouge

AOC Cahors, Sud-Ouest, France



Valérie Courrèges, a distinguished oenologist from southwest France with a notable career in California and Provence, returned to her homeland in 2019. She acquired the 22-hectare Clos Rességuier in Cahors and swiftly converted it to organic and biodynamic farming. She masterfully cultivates Malbec, Syrah, Merlot, and Cabernet Franc with indigenous yeasts. Her wines, free from synthetic chemicals, filtration, or fining, highlight terroir expression, biodynamic practices, and minimal intervention.

PRESENTATION

Valérie, a poet in her own right, pays homage to the cherished red ochre terroirs of the Cahors appellation with this creation. The name "Ocrement-dit" is a playful twist on the phrase "autrement dit," meaning "in other words." It's both amusing and, above all, delightful!

TERROIR

Sourced from vines aged between 40 and 50 years, this vineyard is situated on the plateau of the Cahors appellation. The terroir features rich red clays atop Jurassic limestone bedrock, imparting unique character and depth to the wines by providing excellent drainage, promoting deep root growth, and enhancing mineral complexity.

WINEMAKING

The grapes are predominantly destemmed and left uncrushed to maintain maximum integrity, avoiding any trituration. Fermentation is conducted with indigenous yeasts in small concrete vats, respecting the individuality of each parcel. Moderate extraction is achieved through gentle punch-downs or light sprinklings, with maceration lasting between 15 and 21 days. The wine is aged for 12 months in small concrete vats and sandstone jars. It is neither fined nor filtered, preserving its pure essence.

VARIETAL

Malbec 100%

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

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

In the glass, it reveals an intense, inky black hue with ruby and purple highlights. The nose is powerful, exuding aromas of macerated grapes, dark fruits, licorice, and violets. On the palate, it is supple and sappy, with a fleshy texture and silky tannins, creating a harmonious and robust wine experience.



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FOOD PAIRINGS

Serve this elegant wine at 16°C (61°F) with a perfectly seared ribeye steak topped with a rosemary garlic butter. The rich, dark fruit and licorice notes enhance the savory, herbaceous flavors of the steak. Another excellent pairing is a slow-cooked beef bourguignon, where the wine's supple texture and silky tannins complement the tender, flavorful meat and rich sauce.

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