



Provence

BRUNOLAFON
wine selection



Private labels, VALERIE COURREGUES, Zinzolin, Vin de France, Rouge

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. Drawing inspiration from legends such as Lalou Bize-Leroy, Jean-François Ganevat, and Olivier Horiot, her first order of business at the winery was to convert all of its vineyards to biodynamic f

PRESENTATION

This cuvée's name references an old-fashioned word for red-purple, classified out of the Cahors appellation and as a Vin de France because of its old-vine blend from Courrèges' premium terroir around Montcuq.

TERROIR

Marl soil on limestone bedrock.

IN THE VINEYARD

Vineyard located in Côteaux du Quercy, marl soil on the limestone bedrock of an ancient lake.

HARVEST

Hand Harvested

WINEMAKING

Grapes are mostly de-stemmed, but not crushed in order to maintain the integrity of the berries. Wines are fermented with native yeast in small concrete tanks, sorted by parcel. Moderate extraction by gentle punch-downs or small pump-overs. 9 to 21 days total for maceration and fermentation.

AGEING

12 months in small concrete vats and aging in sandstone jars
Unfined and unfiltered

VARIETALS

Malbec 40%, Syrah 30%, Cabernet franc 20%,
Merlot 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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TASTING

Nose: Intense nose of red fruit and wild flowers.

Palate: Dense and greedy, with crisp tannins. Long, fruity finish.

FOOD PAIRINGS

Food and wine pairings: Brasserie cuisine, cochonailles, grilled red meats or meats in sauce.



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