



Private labels, VALERIE COURREGUES, Senzo, 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.

PRESENTATION

Picked at the right time, and vinified with care and attention, Cinsault (or Senzo!) can result in something very special indeed. This bottle evokes all the elements, the wind, the sun, the heat, the sea and everything in between that makes life good!

TERROIR

Marl soil on the limestone bedrock.

HARVEST

Hand Harvested

WINEMAKING

Vines are harvested by hand, and the grapes are gently crushed but not pressed. Fermentation takes place with the juice in in contact with the skins in small concrete tanks using indigenous yeast with gentle pumping over. Followed by racking after 10 days, the wine is left to mature for a short time prior to bottling.

AGEING

Aged in vats on fine lees

VARIETAL

Cinsault 100%

GM: NO

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

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Nose: Floral, lemony nose with zest. notes of peach, complex. Palate: Dry on the palate, with volume, fruit and an iodized finish.

FOOD PAIRINGS

Caramelised Onion Tart with Fresh Thyme.



