





Private labels, VALERIE COURREGUES, Pince sans rire, 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

Gamay continues to surprise and amaze us; beautiful aromatics (and structure!) are abundant in this southwestern expression.

TERROIR

Marl soils on the limestone bedrock of an ancient lake.

IN THE VINEYARD

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

HARVEST

Hand Harvested

WINEMAKING

The grapes are mostly de-stemmed, but not crushed, in order to maintain the integrity of the berries. Wine is fermented for 10 days with indigenous yeast in small concrete vats, sorted by parcel. Moderate extraction by gentle punch-downs or small pump-overs.

AGEING

The wine is aged for 6 months in small concrete vats and sandstone jars. Unfined and unfiltered

VARIETAL

Gamay 100%

GM: NO

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Color: Purplish ruby

Nose: Blackberry, black fruits, flowers

Palate: Juicy and fleshy

FOOD PAIRINGS

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

