



Provence

BRUNOLAFON
wine selection



Private labels, VALERIE COURREGUES, Bois Carmin, AOC Cahors, Rouge

AOC Cahors, Sud-Ouest, 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

The 'Carmin' cuvée—evocative of the wine's deep red color—is one of Valérie Courrèges' flagship Malbecs, and an excellent ambassador for the birthplace of this rustic variety.

TERROIR

Swelling, stony red clay soil on top of a friable jurassic limestone bedrock.

IN THE VINEYARD

Vineyard located in Côteaux du Quercy, marl soil on the limestone bedrock of an ancient lake. Vine age 1982

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. 20 to 25 days total for maceration and fermentation.

AGEING

15 months in small concrete vats and barrels
Unfined and unfiltered

VARIETAL

Malbec 100%

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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Nose: Nose of wild berries, heady flowers, spices and noble oak.

Palate: Full-bodied, juicy, with firm tannins that will require a few years or an hour in the decanter to mellow.

FOOD PAIRINGS

Grilled red and white meats, game, duck, lamb.



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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

