



Private labels, VALERIE COURREGUES, Orange Metalik, Vin de France, Orange

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

After a brief stint as a chemistry student, Valérie soon realised that the nearby oenology campus looked much more appealing. Today Valérie makes wine under her own labels, which are a playful reference to her convivial and rebellious nature. In the words of Valérie herself:

TERROIR

Clay Limestone

IN THE VINEYARD

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

HARVEST

Hand Harvested

WINEMAKING

Vines are harvested by hand at optimum ripeness. Whole berry fermentation takes place using indigenous yeast.

AGEING

After 30 days maceration, the skins are removed and the wine is left to mature for 6 months in amphora before bottling.

VARIETAL

Vermentino 100%

GM: NO

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

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Orange Métalik isn't about ultra-violence, it's about ultra-pleasure. Rich and complex, evoking aromas of apricot, peach, floral notes, and then that little taste of fresh almonds on the finish... it's also endowed with a certain power, and a lovely freshness that underpins the whole, and makes you want to go back for more.

FOOD PAIRINGS

Chicken and roasted vegatables



