



Provence

BRUNOLAFON
wine selection



Private labels, VALERIE COURREGUES, Le vente des voiles, IGP Var, Blanc

IGP Var, 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

Vines are fragile in the face of the elements, as evidenced by this hussar of the walls, subtly wielding the Wind in his Sails every season to protect his citadel.

TERROIR

Clay-limestone

HARVEST

Hand Harvested

WINEMAKING

Vinification by plot. Direct pressing of whole, uncrushed grapes, with maximum respect for grape integrity and no crushing. Fermentation with indigenous yeasts in concrete tanks.

AGEING

Aged in vats on fine lees
Unfined and unfiltered



VARIETAL

Vermentino 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

Fruity white wine, with notes of pineapple and white peaches. A citrusy, mineral structure adds freshness to this lovely Vermentino.

FOOD PAIRINGS

White meats in sauce, poultry, buratta salads, grilled meats and seafood.

