



Private labels, VALERIE COURREGUES, L'école buisonnière, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, 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

A peaceful Sunday, when the subtle fragrance of elegant Provence plants lifts us up to the banks of the Rio de Madeira under the shade of laurel trees.

TERROIR

Marl soil on the limestone bedrock.

IN THE VINEYARD

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

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



VARIETALS

Grenache noir 80%, Vermentino 15%, Syrah

GM: NO

Contains sulphites. Does not contain egg or egg products. Does

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

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

FOOD PAIRINGS

A convivial aperitif with friends, summer cooking, barbecues and grills, and the ideal companion for Asian cuisine.

