



# Provence , Valérie Courrèges, L'écorce buissonnière, 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 5%

### 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, 5 to 10 years

#### **TASTING**

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.



