



# Private labels, VALERIE COURREGUES, L'art et la matière, 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**

Old vines from selections massales. Hand-picked, sorted and vinified in concrete vats, with a delicate touch (no pumping over and light punching of the cap).

#### **TERROIR**

Stony red clay soil rich in iron, manganese, and mica, 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**

24 months in oak barrels. Unfined and unfiltered

# VARIETAL

Malbec 100%

# GM: NO

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

# **SERVING**

16°C/61°F

## AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

#### **TASTING**

Nose: Intense nose of black fruits and spices, with a lovely floral freshness. Palate: Round and velvety on the palate, yet beautifully balanced.





## **FOOD PAIRINGS**

Red meats, game.



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