



CHÂTEAU DE VALCOMBE

Garance 2016

In the heart of Costières de Nîmes, ideally nestled between Languedoc and Provence, our estate produces wines with strong identity, which combine the fleshy of the great reds of Languedoc and the freshness of the most beautiful whites of Provence.

WINEMAKER

Basile & Nicolas Ricome

APPELLATION

AOP Costières de Nîmes

REGION

Rhône Valley

GRAPE VARIETAL

100% Syrah

TERROIR

13-49 feet (4-15 meters) deep of Rhône pebbles and a very thin layer of deep limestone. Vines age an average of 63 years and there are 5 acres (2 hectares) of Syrah. The vineyard is currently going through the organic viticulture certification process.

VINIFICATION

The weather was absolutely perfect during this 2016 vintage: cool nights, warm days, and dry. Harvest was from August 27th – September 22nd. Full destemming then fermentation in cement tanks at 79°F (26°C). Post-fermentation maceration for 10 days on skins. Aging for 20 months in French oak: 70% new, 30% older barrels.

TASTING NOTES

Eye: Deep black color.

Nose: Powerful black fruit flavors blend with mocha, coffee, wooded vanilla and toasted notes.

Palate: The wine is powerful, intense, complex, concentrated, with a perfect balance between fruit, wood and spices. The finish is never ending and shows a very surprising freshness.

TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.42 g/l, PH: 3.72, Residual Sugar: 1.0 g/l

