



CHÂTEAU DE VALCOMBE

Costières de Nîmes Red 2016

In the heart of Costières de Nîmes, ideally nestled between Languedoc and Provence, the 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 VARIETIES

70% Syrah – 30% Grenache

TERROIR

13-49 feet (4-15 meters) deep of Rhône pebbles and a very thin layer of deep limestone. Vines age an average of 42 years. 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 75°F (24°C) and finishes the fermentation at 82°F (28°C). Aging for 10 months in cement tanks.

TASTING NOTES

Eye: Dark red color.

Nose: Fresh black fruit aromas are intense.

Palate: The blackberry characters are complemented with notes of black olives, “garrigue,” and a touch of spices. A very fresh finish: soft, fruity, with a subtle and delicate tannin structure.

TECHNICALS

Alcohol: 14%, Total Acidity: 3.38 g/l, PH: 3.68, Residual Sugar: 1.2 g/l

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