



CHÂTEAU DE VALCOMBE

Costières de Nîmes White 2017

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 VARIETIES

70% Roussanne – 30% Marsanne

TERROIR

13-49 feet (4-15 meters) deep of Rhône pebbles and a very thin layer of deep limestone. Vines age an average of 15 years and there are 7.5 acres (3 hectares) of Roussanne and 5 acres (2 hectares) of Marsanne. The vineyard is currently going through the organic viticulture certification process.

VINIFICATION

The weather was very dry which resulted in low yields. Therefore, there was the earliest harvest ever on August 12th – September 9th. Full destemming then settling at 50°F (10°C). Fermentation begins in cement tanks at 57/59°F (14/15°C) for 17 days. Aging for 6 months in cement tanks.

TASTING NOTES

Eye: Light gold color.

Nose: On the nose, fresh and sweet lemon.

Palate: Ample wine, well balanced, with intense citrus and pear aromas, complemented by a touch of grapefruit. Beautiful elegant and fresh finish.

TECHNICALS

Alcohol: 13%, Total Acidity: 3.63 g/l, PH: 3.68, Residual Sugar: 0.4 g/l



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