



# CHÂTEAU DE VALCOMBE

## Garance 2017

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*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 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 thin layer of deep limestone. Average vine age is 63 years. 5 acres (2 hectares) of Syrah.

### VINIFICATION

While a hot and wet July was worrying, cooler nights and temperate days in August led to ideal ripening conditions in the end that lowered acidity and helped maintain PH balance. The grapes were hand harvested then fermented in cement tanks for about 9 days. Aged for 24 months in French 500L Barrels from Ateler Centre France, Taransaud, Radoux.

### TASTING NOTES

**Eye:** Deep black color.

**Nose:** Mashed blackberries and dark chocolate

**Palate:** Soft black fruit flavors, mulberry fruit, a hint of spice and an elegant and surprisingly fresh eucalyptus finish.

### TECHNICALS

Alcohol: 14.5%, Total Acidity: 2.97g/l, PH: 3.85, Residual Sugar: <1.0 g/l

### CASES PRODUCED

950

