




CHATEAU DE  
VALCOMBE

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## Costières de Nîmes Red 2020

*In the heart of Costières de Nîmes, ideally nestled between Languedoc and Provence, the estate produces wines with strong identity, which combine the structure of the great reds of Languedoc and the freshness of the most elegant wines of Provence.*

<b>WINEMAKER</b>	Basile & Nicolas Ricome
<b>APELLATION</b>	AOP Costières de Nîmes
<b>REGION</b>	Rhône Valley
<b>GRAPE VARIETIES</b>	70% Syrah – 30% Grenache

### TERROIR

Vines age an average between 12-25 years. The vineyard soils are made of Rhone pebbles on 3% to 5%, with a South exposure, overlooking the Camargue ponds. Total vine production surface of 155 acres (63ha). Soils are poor, drained, slightly acidic, made of a very thick Rhône pebbles cover, 16-49ft (5-15m) deep, and a layer of limestone. The vineyard is currently going through the organic viticulture certification process.

### VINTAGE

On this vintage, the weather was very hot and dry. Thanks to the breeze coming from the Mediterranean Sea, the nights are cooler and allow the ripening to take place at the right moment. We benefit from the characteristics of the South of France with a little extra: we are not far from the sea. We therefore benefit from a cool night-time climate which allows us to produce fruity, fresh and colorful wines.

### WINEMAKING

Bunches are fully de-stemmed then directly brought in tank, with a very slight crushing. Each block gets fermented in its own cement tank at 25-27°C, then 27-29°C when sugar gets very low. Pumpovers are soft, slow and done several time a day over a short period of time. Fruit-structure balance is our main objective, with preservation of the grape natural flavours. Aging: 10 months in cement tanks.

### AGING

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.

### FOOD PAIRING

Lamb chops, all the food with aromatics herbs.

### TEMPERATURE TO SERVE

57-60°F (14-16°C)

### TECHNICALS

Alcohol: 13.5%, Acidity: 3.85 g/L, PH: 3.7, Residual Sugar: 0.2 g/L

### PRODUCTION

4,500 cases



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