



CHATEAU DE VALCOMBE

Chateau White



AOP Costières de Nîmes - Roussanne 70%, Marsanne 30%

Vineyard: vineyard soils are made of Rhone pebbles on 3% to 5% slopes, with a South exposure, overlooking the Camargue ponds.

Total vine production surface of 63ha.

Soils are poor, drained, slightly acidic, made of a very thick Rhone pebbles cover (5 to 15m depth).

Unique character: a very thin limestone layer brings up a surprising freshness and a mineral touch to the wine; this is an absolutely unique case within the Costières de Nîmes wine region.

Blend: Roussanne 70%, Marsanne 30%. Average age of the vines used for this blend is 15 years of age.

Winemaking: right after picking bunches are pressed directly under CO2 cover. Juice is decanted for 30 hours at about 10°C., then slowly fermented in tank at 12°C to 14°C.

Ageing: 4 months in cement tanks on the lies. Soft and regular “batonnage” to get the most out of the fruit, as well as a very soft mouthfeel. Then racking and bottling shortly after.

Tasting: Light Gold colour. On the nose, fresh and sweet lemon. On the palate, an ample wine, well balanced, with intense citrus and pear aromas, complemented by a touch of grapefruit. Beautiful elegant and fresh finish.

