

CHÂTEAU DE VALCOMBE

2020 - COSTIERES DE NÎMES Pastel Rosé



20km South of Nîmes, Château de Valcombe's vineyard is located on the South facing side of the AOP Costières de Nîmes overlooking the Camargue ponds. Right there, perfectly hidden between Provence and Languedoc, Basile & Nicolas Ricome manage 198 acres of vineyards, of which 25 acres are Organic. Beside those 2 ranges of French wines, they also produce a third range of wine in South Africa.



96% Syrah
4% Viognier



50°F
10°C



2022



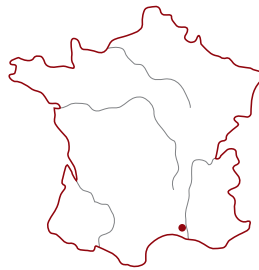
15
years old



Organic



45 hl/ha



TERROIR

VINEYARD : Vineyard soils are made of Rhone pebbles on 3% to 5% slopes, overlooking the Camargue ponds. Total vine production surface of 63ha.

LOCATION : Between Provence and Languedoc at the very end of the Rhône Valley

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

EXPOSURE : South exposure

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Bunches are directly sent to the pneumatic press for drainage only. No press juice in the blend.

FERMENTATION : Drainage juice gets isolated for 24 hours at 12°C before racking; thin lees are kept in with the juice when the fermentation process starts. Juice gets fermented at 13°C to 15°C for 14 to 18 days.

MATURATION : 3 months in cement tanks

TASTING NOTES



Pale pink, very light blue glints



Light & fresh red berry flavours



Red berry characters are complemented with a touch of exotic fruits and a hint of apricot and honey.

FOOD PAIRING

Beef & parmesan carpaccio

Grilled chorizo

Mussels pasta