



## *Cuvée Valentin*

### AOC : CÔTES DU RHÔNE RED

2 hectares of vines located in Fournès and St Hilaire D'Ozilhan, southern Rhône Valley



**Grape varieties** : 10 % syrah, 20% grenache, 50% Carignan, 20% mourvèdre .



**Terroir** : round pebbles mixed in a chalky sand-clay soil, which dates from the Miocene and Ice-age period (- 6 à -18 million years). This soil has a lot of complexity : because of erosion, the soil particles have become very fine, small enough to be picked up by the roots. This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process. The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.



**Vine growing** : old vines of up to 60 years planted with a density of 4000 per hectare. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging, leaf-thinning and green harvesting



**Vinification** : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. Sometimes the wine is oxygenized to obtain a perfect balance structure. The vinification is done at controlled low temperature and is very long : up to 6 weeks.

**Annual production** : 9 000 bouteilles et bibe.



**Tasting** : clean ruby red color with nice glints. Black olives and plums on the nose. Sensual mouth feel, smoothness, aromas of kirsch, blackcurrant, followed by liquorice, chocolate and well-polished soft tannins. Round and powerful wine.

**Keeping potential** : maximum 10 years



**Food match** : leg of lamb or leg, duck, blue cheese.

**Packaging sizes** : bottles of 37.5cl, 75cl, magnums on request



**Distinctions** :

2007 Bronze Medal at the JA  
2008 one star in the GUIDE HACHETTE  
2010 Silver Medal in ORANGE