

Winemaker: Valerie Courreges

Region: Southwest **Location:** Côteaux du Quercy



Rive Droite

VALERIE COURREGES

Appellation: Vin de France

Varietals: 50% Merlot, 50% Cabernet Franc

Age of the vines: 40 years

Farming: Organic / Biodynamic (under conversion since 2019)

Vineyard/Terroir:

Vineyard located in Côteaux du Quercy, marl soil on the limestone bedrock of an ancient lake.

Vinification: Grapes are mostly de-stemmed, but not crushed in order to maintain the integrity of the berries. Wines are fermented with native yeast in small concrete tanks, sorted by parcel. Moderate extraction by gentle punch-downs or small pump-overs. 20 to 25 days total for maceration and fermentation before racking to oak barrel (mix of new and once to thrice filled barrels) for 18 months. Unfined and unfiltered.



About the winemaker:

In 2019, Valerie Courreges purchased a wine estate in the Cahors region with high quality potential located on "great terroirs" complemented by old vines. A young winemaker, Valérie was acutely aware of the potential of this Cahors terroir.

The vineyard is composed of two blocks of vines of 11 HA each, and Valérie immediately began the process to convert these vineyards to biodynamic and organic farming. The first vineyard, on the

commune of Montcuq, is planted with Syrah, Gamay, Malbec and Cabernet Franc. Although these vines are located within the the AOP Coteaux du Quercy, Valerie chooses to use "Vin de France" as it gives her much more freedom. The AOP here requires 40-70% of Cabernet Franc in any red wine, and would impede her from staying true to her winemaking philosophy - *to make wines with natural expression through winemaking and viticulture which pursues perfection "jusqu'au*

bout" - through and through.

The second block is located in the commune of Sauzet on the terroirs of plateau of the Cahors PDO. The strength of this vineyard is that there is a thick layer of soil above the calcareous bedrock (friable limestone) with beautiful quality clay. This leads to increased resistance to drought, as the clay "swells" in periods of heavy rainfall, soaking up the precipitation when the vines can access it later.