VALÉRIE COURRÈGES

At the heart of Provence, in Cotignac, the wines of Valérie Courrèges flourish on clay-limestone soil, under the influence of an ideal Mediterranean climate.

They stand out for their freshness and subtle aromas, true expressions of a unique terroir.

Currently undergoing conversion to organic farming, these wines embody a quest for authenticity and a deep respect for ecosystems.

The goal? To enhance each parcel while preserving the wine's essence, offering sincere, vibrant cuvées deeply rooted in their terroir.

LE VENT DANS LES VOILES

Valérie Courrèges

IGP VAR BLANC

TERROIR	Limestone clay
VINE AGE	41 years old
GRAPE VARIETIES	100 % Vermentino
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. Direct pressing of whole, uncrushed grapes, ensuring maximum respect for grape integrity without any crushing. Fermentation with indigenous yeasts in small. concrete tanks. Aging on fine lees in tanks.
TASTING NOTES	**Eye**: Bright and clear robe, pale yellow in color. A beautiful luminosity reflecting the wine's freshness and elegance. **Nose**: Delicate and refined bouquet. Fresh citrus aromas (lemon, grapefruit) harmoniously mingle with floral notes. **Palate**: This wine reveals a beautiful liveliness with well-balanced acidity, providing excellent freshness. Subtle fruity nuances of lime and white peach emerge, supported by a subtle minerality reminiscent of its terroir. The texture is elegant, with a lingering, slightly saline finish that enhances its purity.

SARL Valérie COURREGES - 4018, chemin de la colle - 83570 COTIGNAC
N° Siret 840 646 541 00010 - Code APE 1102B - N° TVA Intracom. FR66840646541

LE VENT DANS LES VOILES

Valérie Courrèges

IGP VAR ROSÉ

TERROIR	Limestone clay
VINE AGE	40 years old
GRAPE VARIETIES	80% Cinsault, 20 % Grenache
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. Direct pressing of whole, uncrushed grapes, ensuring maximum respect for grape integrity. Fermentation with indigenous yeasts in small concrete tanks. Aging on fine lees in tanks.
TASTING NOTES	**Eye**: This rosé presents a delicate hue, a luminous pink. **Nose**: Fresh and harmonious aromas, blending notes of strawberry, raspberry, and a subtle hint of citrus, enhanced by floral nuances reminiscent of a bouquet of rose petals. **Palate**: This wine stands out for its liveliness and elegance, supported by a refreshing acidity that highlights its fruity flavors. The persistent, slightly mineral finish extends the experience, leaving a refined imprint of the terroir.

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LE VENT DANS LES VOILES

Valérie Courrèges

VIN DE FRANCE ROUGE

TERROIR	Limestone clay
VINE AGE	41 years old
GRAPE VARIETIES	50% Grenache, 50 % Syrah
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. The grapes are mostly destemmed but not crushed, ensuring maximum respect for grape integrity. Fermentation with indigenous yeasts in small concrete tanks to respect parcel expression. Moderate extraction through gentle punch-downs or light pump-overs. Maceration time between 9 and 21 days. Aging in small concrete tanks and sandstone jars. Unfined and unfiltered wine.
TASTING NOTES	**Eye**: Deep red with ruby reflections. **Nose**: A burst of aromas combining ripe red fruits (black cherry, blackberry, and raspberry) with spicy nuances of pepper and licorice. **Palate**: Well-balanced structure with silky tannins. The fruity flavors blend harmoniously with spicy notes. The well-integrated acidity adds freshness and dynamism, balancing the wine's roundness. The finish lingers elegantly, leaving a lasting impression of candied fruit and delicate spices, showcasing the authentic expression of its terroir.

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AOP CÔTES DE PROVENCE ROSÉ

TERROIR	Limestone clay
VINE AGE	40 to 50 years
GRAPE VARIETIES	80 % Grenache, 15% Cinsault, 5% Vermentino
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. Direct pressing of whole, uncrushed grapes, ensuring maximum respect for grape integrity. Fermentation with indigenous yeasts in concrete tanks Aging on fine lees in tanks**.**
TASTING NOTES	**Eye**: A delicate and luminous pink, reminiscent of the soft Provence afternoons. **Nose**: This wine reveals a subtle and harmonious bouquet, where fresh citrus aromas mingle with a touch of floral notes reminiscent of lavender. **Palate**: Distinguished by a lovely freshness and well-balanced acidity, enhancing the finesse of its aromas. The texture is elegant and silky, while the long, slightly mineral finish leaves a lingering sensation of lightness and vibrancy.

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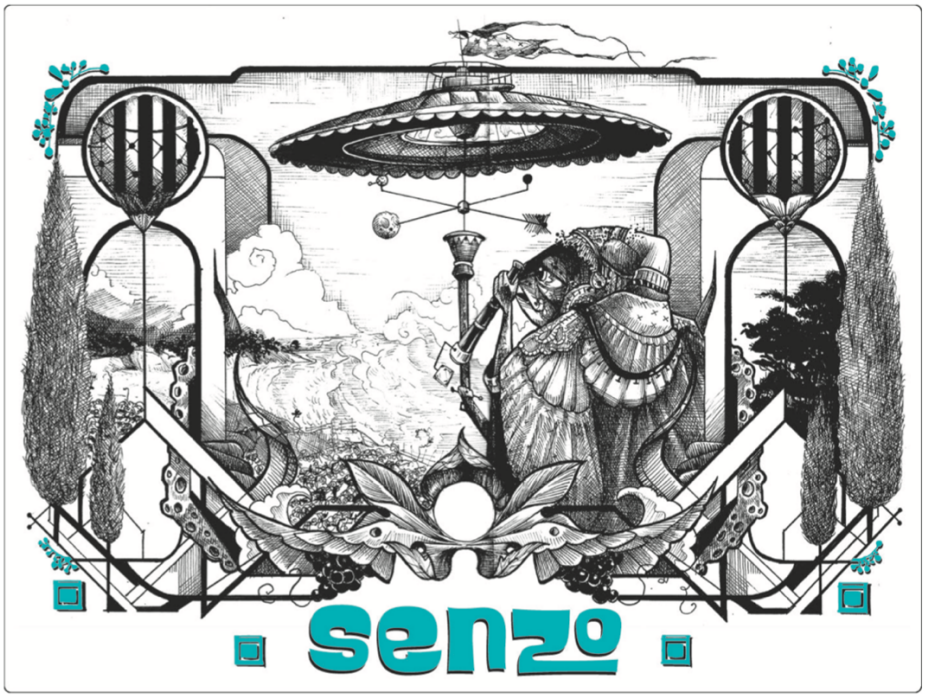

VIN DE FRANCE ROUGE

TERROIR	Limestone clay
VINE AGE	41 years old
GRAPE VARIETIES	100% Cinsault
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. The grapes are mostly destemmed but not crushed, ensuring maximum respect for grape integrity without any trituration. Fermentation with indigenous yeasts in small concrete tanks, preserving the identity of each parcel. Moderate extraction through gentle watering Maceration time: 10 days. Aged in small concrete tanks. Unfined and unfiltered wine.
TASTING NOTES	**Eye**: Bright ruby red. **Nose**: This wine reveals a complex and enticing bouquet where fresh red fruit aromas (raspberry) intertwine with spicy and floral nuances. A subtle touch of aromatic herbs adds a vegetal dimension, harmoniously enhancing the aromatic profile. **Palate**: *Senzo* unfolds with a beautiful structure and an elegant texture. The attack is fruity and fresh, supported by supple tannins that bring a pleasant roundness. The balance between acidity and fruit enhances expressiveness, while discreet spicy and peppery notes emerge on the finish, adding depth and character.

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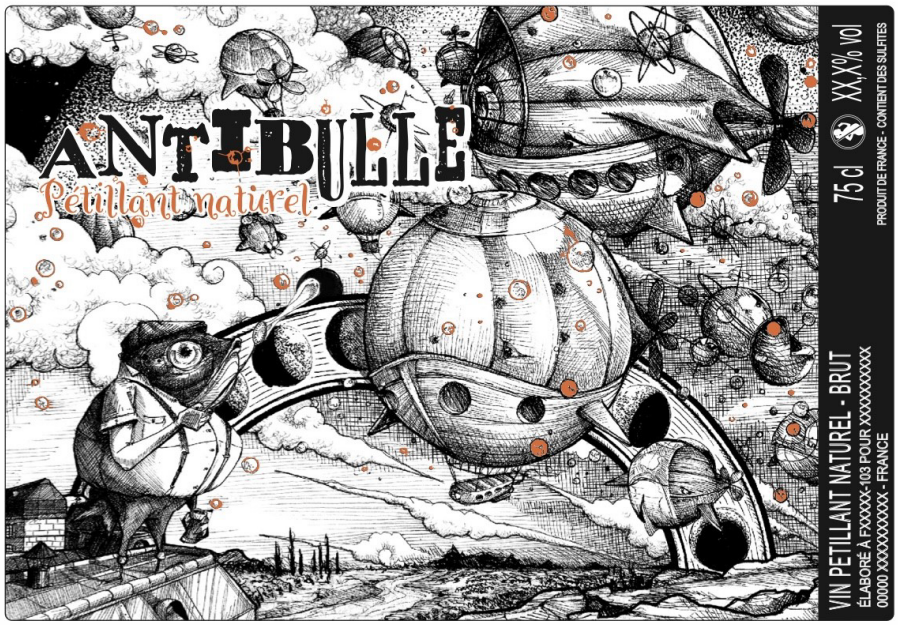

VIN DE FRANCE PETILLANT NATUREL

TERROIR	Limestone clay
VINE AGE	41 years old
GRAPE VARIETIES	100 % Vermentino
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. Direct pressing of whole, uncrushed grapes, ensuring maximum respect for grape integrity. Fermentation with indigenous yeasts. Natural bubble formation in bottles.
TASTING NOTES	**Eye**: Pale and crystalline, with silvery reflections, highlighting its finesse and freshness. Delicate and persistent bubbles underline its elegance and liveliness. **Nose**: This wine reveals a delicate aromatic palette: fresh citrus notes accompanied by floral nuances and a hint of stone fruits. The overall impression is one of elegance and sobriety, perfectly in line with its “anti-bubble” philosophy. **Palate**: It seduces with its silky texture and purity. The fine bubbles allow the wine’s structure to fully express itself, showcasing a subtle balance between refreshing acidity and refined roundness. Flavors of lime, green apple, and a hint of minerality develop gradually, leading to a crisp and persistent finish, leaving an impression of freshness and sophistication

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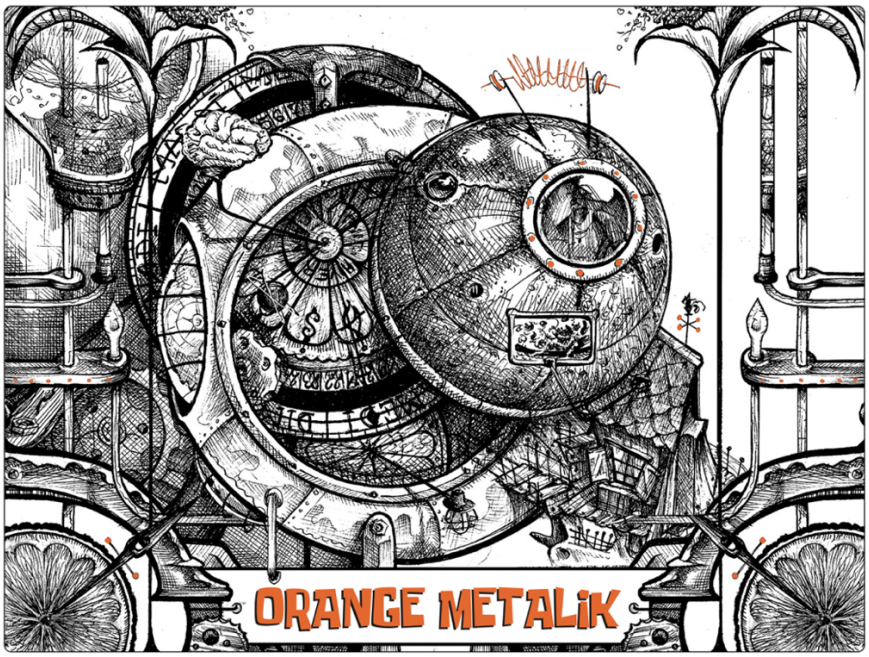

VIN DE FRANCE MACERATION

TERROIR	Limestone clay
VINE AGE	40 years old
GRAPE VARIETIES	100 % Vermentino
CULTIVATION METHOD	Currently conversion to organic farming
WINEMAKING	Parcel-based vinification. Harvested at perfect maturity to obtain a juicy and expressive fruit. Fermentation with indigenous yeasts and whole grapes 30-day maceration. Aged in jars.

TASTING NOTES

Eye: Amber hue with copper reflections, a sign of prolonged skin maceration that gives this wine its distinctive originality.

Nose: This wine reveals a complex and captivating bouquet. Aromas of candied citrus, ripe apricot, and dried fruits intertwine with spicy notes and a subtle oxidative touch, reminiscent of traditional orange wines while expressing a bold modernity.

Palate: *Orange Metalik* offers a broad and structured texture, supported by delicate tannins and perfectly balanced acidity. The attack unveils flavors of peach, apricot, and orange zest, enhanced by a persistent minerality that brings freshness and finesse. The long finish is marked by a discreet oxidative nuance, adding depth and complexity to the whole. This orange wine delivers a truly unique sensory experience.

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