

VALÉRIE

WHITE

AOP CÔTES DE PROVENCE

GRAPE VARIETIES

Vermentino, Ugni-blanc, Clairette, Sémillon

TERROIR

Valérie is an easy-drinking wine named after the youngest member of the Combard family. Since the acquisition of Château Barbeiranne in 2019, it is a blend of two very beautiful terroirs: La Londe's schists soils with maritime influence, and Pignans' clay-limestone soils, in the inland valley of the Var.

VINIFICATION

Destemmed and cooled, the harvest is immediately pneumatically pressed at low pressure. Fermentation and racking is controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days. Matured and filtered it is the bottled in February

TASTING NOTES

Golden and brilliant colour with a hint of emerald. Fine nose with a citrusy and tart aromatic palate, nectarine, fresh almond, sage and fresh mint. Mouth ripe and fruity, fresh and crisp to the long persistence spiced with delicate pepper.

FOOD PAIRING

As an apéritif. Grilled shellfish or prawns. Vegetable terrine. Fresh or matured goat cheese, matured hard cheeses.

Keeping : 3 years

Serve between 8 and 10°C



FIGUIÈRE
FAMILLE COMBARD