

Château Valcombe



Epicure Rosé



CHÂTEAU
VALCOMBE
APPELLATION VENTOUX ROSÉ CONTRÔLÉE
ROSE WINE
EPICURÉ

2010
Alc. 13.5% by Vol. PRODUCT OF FRANCE 750ML
MIS EN BOUTEILLE AU DOMAINE

At a Glance:

- **Appellation:** AOC Ventoux
- **Encépagement:** Grenache Noir (33%), Cinsault (33%), Syrah (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Combe and Limon parcels on north-facing slopes in the heart of the Ventoux
- **Soil Types and Compositions:** Limestone-clay and sand
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and planted at 3,200 vines/ha, vines average 55 years old.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Following total destemming and direct pressing, wine ferments with selected yeasts in concrete vats.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6-12 months in concrete vats.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Added only at bottling, with c. 70 mg/l total sulfur

In The Glass:

Composed of one-third each Cinsault, Grenache, and Syrah, and produced via direct press, "Epicure" is vinified and aged in cement and given only a very light filtration at bottling. It is vivid in its fruit profile, with flavors of melon and cherry framing a ripe, round texture that nonetheless displays a refreshing and acid-driven sense of lift.