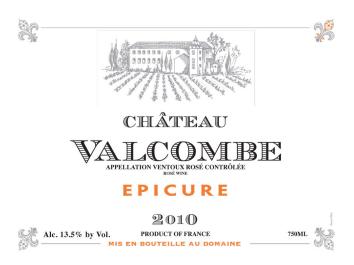
# Château Valcombe



# **Epicure Rosé**



### 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</li>
- 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.