

AOP CORBIÈRES Château Valmont XXII – 2022

An Alsatian estate in the heart of the Corbières!
In 2016, the young generation of the Ruhlmann-Schutz family acquired a vineyard in Peyriac-de-Mer.

Their stated ambition is quite simple: to produce Corbières wines that will successfully complement the generous collection of Alsatian wines. Located in the Corbières maritimes, Château Valmont is a 30-hectare estate that has been certified organic since 2020.

Terroir : The "Collection" plot, located at the entrance of Château Valmont, lies on a clay-limestone terroir scattered with a few rolled pebbles. Each row of vines features a different grape variety, bringing together all 22 varieties authorized in the Corbières appellation.

Vinification : All grapes are harvested by hand at the same time, even though some varieties are ripe while others are not yet fully mature. The harvest date determines the final balance of the wine. The grapes are then directly pressed using a pneumatic press. The salmon hue results naturally from the pigment present in some of the grape varieties. Maceration occurs inside the press. This wine is vinified without additives, using indigenous yeasts, and is unfiltered..

Assemblage : A unique field blend of 22 grape varieties from the "Collection" plot.

Tasting Notes : A delicate and lightly tinted wine with a bright, translucent raspberry hue. The nose reveals elegant aromas of orchard fruits. On the palate, it offers remarkable freshness, fine structure, and a generous texture. A surprising and expressive wine, with the soul of a white and the charm of a rosé, truly one of a kind.

Serving Temperature : Between 8 et 10°C

