



Γ	DESIGNATION	Costières de Nîmes Blanc Rhône Valley, France
	VARIETY	70% Roussanne, 30% Marsanne
	V I N E Y A R D	Vines are rooted in deep layers of classic Rhône rolled pebbles (galets) over underlying limestone. The organically-farmed vines have an average age of 20 years. Plantings consist of just 7.5 acres of Roussanne and 5 acres of Marsanne.
lley	PROCESS	Hand-harvested and whole-cluster pressed into tank under a cover of CO2 to prevent oxidation. Juice is settled and racked after 30 hours and slowly fermented at about 55°f.
/ e its e, its it	TASTING	Light gold in color with aromas of fresh lemon. Offers an ample, well-balanced palate with intense citrus and pear notes, complemented by a touch of salinity. Elegant and fresh on the finish. Pairs well with salmon carpaccio, scallops, veal and Cantal cheeses.
y	WINERY	Château de Valcombe, a family-owned property since 1749, is the southernmost estate in the Costières de Nîmes. Close to the Mediterranean Sea and planted on soils boasting the highest concentration of limestone in the region, Valcombe offers refined, concentrated wines with exuberant freshness and minerality. The vineyards planted in 1955 are still in cultivation and are, along with the entirety of the estates' vineyards, have been certified organic since 2018.



The Costières de Nîmes region of the Rhône Valley is a study in contrasts. It is the southernmost appellation of the region, but it is simultaneously the coolest in the southern Rhône Valley. Despite its distinctly Mediterranean climate and iconic pebbled soils that most associate with Grenache, its reds are most often based on Syrah. And while it sits at the intersection of the Rhône Valley, Languedoc, and Provence, Costières de Nîmes wines are distinctly expressive of their specific, unique terroir.

If a single quality could describe the wines of Costières de Nîmes, it would be freshness. Nervy acidity carries through all of the region's styles, making them quite easy-drinking and approachable. The stress on the vines from growing and living in those rocky, relatively infertile, fast-draining soils means that the vines don't over-produce. This helps prevent flabby, unbalanced, and uninteresting wines.

