

Created in 1935, the Cave des Vignerons du Narbonnais is established in Ouveillan, about twenty kilometres from Narbonne. At the heart of the biggest winemaking region in the world, the vineyard blossoms on a wide variety of soil types in the warm mediterranean climate. Under the Pays d'Oc IGP (Protected Geographical Indication), a label that guarantees true quality, the wines from the Cave des Vignerons du Narbonnais give of their best.

Valmas invites you to take a trip to the South of France, where the sun shines more than 300 days a year and where the inhabitants have a singing accent. The Languedoc Roussillon, the world's largest wine-producing region, has been the home of great wines for many years. The Valmas duo has produced a warm and friendly wine that should be shared with family and friends !

GEOGRAPHY

A few kilometres from the town of Narbonne, in the commune of Ouveillan.

CLIMATE

Mediterranean, hot and dry.

SOIL

Clay and limestone.



MERLOT RED

TASTING NOTES

The nose is very pleasant and offers delicious aromas of ripe and freshly picked raspberries. A beautiful structure in the mouth for this soft and supple wine.

FOOD PAIRING

Fresh pasta, red meats or soft cheeses.

TEMPERATURE

14°C.

CHARDONNAY - COLOMBARD WHITE

TASTING NOTES

The nose is delicately buttered. The palate is tender and rich in fruit, with a finish of pear and fresh lemon.

FOOD PAIRING

Sautéed turkey, fish, grilled peppers.

TEMPERATURE

10-11°C.

