

PIERRE ET JÉRÔME

COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

L'Oliveaie Saint-Joseph Coursodon



- **WINE APPELLATION:** SAINT-JOSEPH
- **CUVEE:** OLIVAIE
- **GRAPE:** 100 % Syrah (or Shiraz)
- **YIELDING:** 32 hl/ha. Grapes from old vines.
- **TERROIR:** Granitic soil , not very deep.
- **EXPOSURE:** South, south-east facing vineyards on steep slopes.
- **CULTIVATION :** Viticulture work done by hand. Mechanization not possible. Treatments done on men's back. High specific density of plantation: 8500 plants/ha or (3400 plants acre). Goblet pruning.
- **HARVEST :** Selective harvest done by hand and full crop brought to our winery in wooden tubs of 40 kg.
- **VINIFICATION :** Second sorting when arriving at the winery. The grapes are destemmed. Maceration and fermentation are done in open vats during 18 days punching the cap twice a day. Ageing in oak barrels for 15 months (15 % of new oak barrels is used).
- **TASTING NOTE:** Very dark crimson colour with purple reflections. Concentrated nose, red fruit, spicy. In the mouth length and power with silky tannins completed by a very well balanced structure. This rich and velvety wine will reveal great aromas within a few years.
- **WINE PAIRING:** The Chef and the sommelier from the restaurant Veronique l'Amphitryon in Lorient (Morbihan), suggest that you treat yourself with "small hare tournedos, accompanied by crystallized quinces and endives at the ventrèche mode".

Pierre et Jérôme COURSODON
Domaine Coursodon
1, place du marché - 07300 MAUVES - FRANCE
Téléphone: +33(0)4.75.08.18.29
Fax: +33(0)4.75.08.75.72
Email: pierre.coursodon@wanadoo.fr