

PIERRE ET JÉRÔME

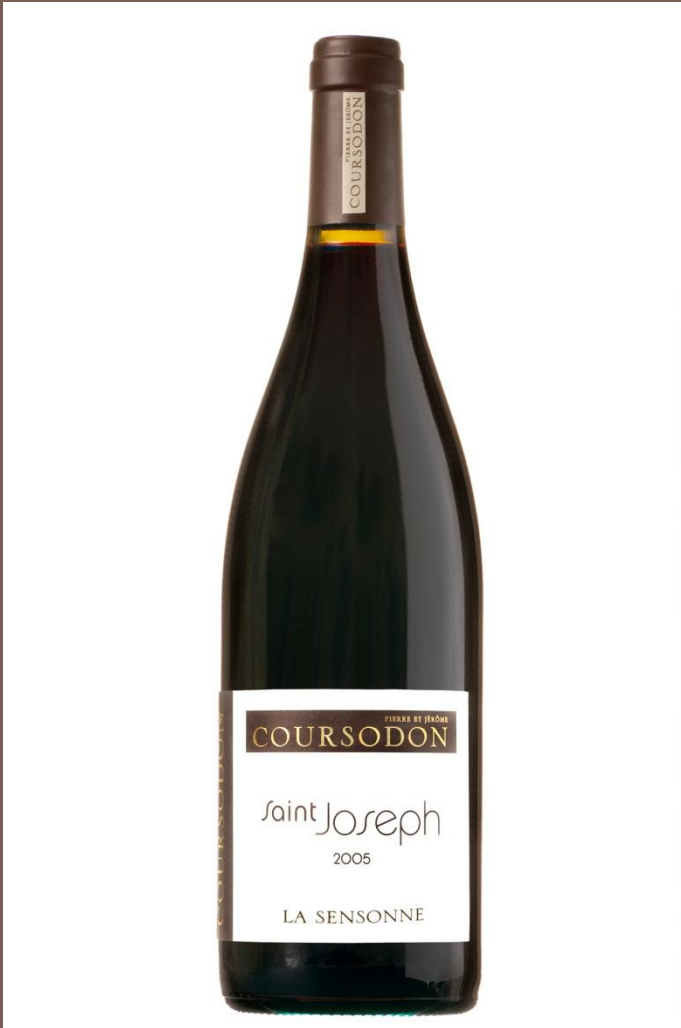
COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

La Sensonne

Saint-Joseph Coursodon



- **WINE APPELLATION:** SAINT-JOSEPH
- **CUVÉE:** LA SENSONNE
- **GRAPE:** 100 % Syrah (or Shiraz)
- **YIELDING:** 34 hl/ha. Grapes coming from different parcels.
- **TERROIR:** Very granitic, poor soil. Not too deep.
- **EXPOSURE:** South on extreme 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 METHOD:** Second sorting when arriving at the winery. The grapes are destemmed. Maceration and fermentation in open vats during 18 days punching the cap twice a day. Ageing in oak for 15 months.
- This wine is made of grapes from different plots. This wine is aged in oak, 100% of new oak.
- **TASTING NOTE:** La Sensonne matches very well with intense aromas and smartness. The ripeness of the fruit, the spiciness and the oak are well accepted by this dense material. It is pleasure only.
- **WINE PAIRING:** The Chef and the sommelier of the restaurant l'Oasis, in la Napoule (Alpes-maritimes) propose to awake your papilla with "a pigeon in woodcock served with a toast of meat offals related to the foie gras, accompanied by one poêlée of mushrooms of wood".

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