

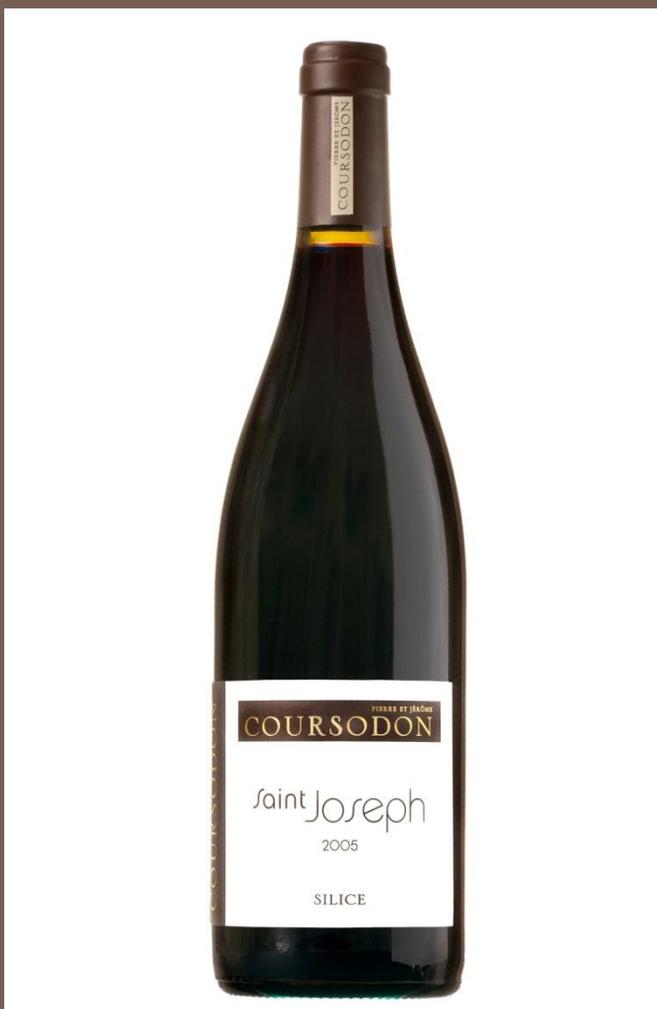
PIERRE ET JÉRÔME

COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

# Silice red saint-Joseph Coursodon



- **WINE APPELLATION:** SAINT-JOSEPH
- **CUVEE:** SILICE
- **GRAPE :** 100 % Syrah (or Shiraz)
- **YIELDING :** 36 hl /ha.
- **TERROIR :** Schist and granite.
- **EXPOSURE:** South ,south-east facing vineyards.
- **CULTIVATION :** Viticulture work done by hand. Mechanization not possible. Treatments done on men's back. High specific density of plantation: 7500 plants/ha (or 3000 plants /acre). Goblet pruning.
- **HARVEST :** Manual harvest with a first sorting in the vineyard. Full crop brought to our winery in wooden tubs of 40 kg.
- **VINIFICATION METHOD :** Second sorting when arriving at the winery. 100 % of the vintage is destemmed. Maceration and fermentation are made in open vats during 18 days punching the cap twice a day. Ageing in oak barrels for 15 months.
- **TASTING NOTES :** Ruby colour. Mature black berry nose and full of fruit. A well balanced wine with fine tannins, which can easily be aged for a few years in cellar.
- **WINE PAIRING :** The Chef and the sommelier from the restaurant l'Auberge de la Fenière in Lourmarin (Vaucluse) recommend "a young farm pigeon served with one poêlée of girolles" with Silice red.

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