

CHÂTEAU COURAC



Côtes du Rhône

Côtes du Rhône AOC, Laudun, France

GRAPE VARIETIES

50% Syrah, 30% Grenache, 20% Cinsault

PRODUCTION

Each grape variety is vinified separately in temperature controlled cement vats. Fermentation lasts 21 days at 77°F after which the wine is stored in stainless steel vats until bottling.

DOMAINE

Chateau Courac is located in the village of Laudun, north-west of Lirac, on the right bank of the Rhône. The old 220 acre vineyard is composed of well-drained, sandy clay soils and its history can be traced back over 400 years. It has good exposure to the Mistral winds and enjoys cool night time temperatures thanks to the heavily wooded lands that surround it (which also produce truffles!). Josephine and Frédéric Arnaud took over the estate in 1995 and have made vast improvements to the vineyards and the winery. Both are qualified oenologists and they farm using environmentally friendly methods. They strive to produce pure, fruit forward wines that express the special character of this vineyard through each vintage.

TASTING NOTE

Deep ruby color with violet hues. Ripe red fruit aromas with hints of spice, pepper and herbs. Dry, medium bodied and smooth with mellow tannins and gentle acidity.

FOOD PAIRING

Very versatile. Ideal with roasted meats and hard cheeses.

