



Northern Rhône

BRUNOLAFON
wine selection

Domaine Gérard Courbis, Tradition, AOP Cornas, Rouge

AOP Cornas, Vallée du Rhône, France

Domaine Gérard Courbis is based in the village of Mauves, close to the boundary with Cornas. Gérard, sadly, passed away recently but the estate remains in the hands of his sons, Ludovic and Emmanuel, who were already very much engaged in the day-to-day operations of the family estate. The wines are made very much in a traditional and elegant style of Northern Rhône to reflect both freshness and perfume, while retaining a lovely savory edge.

PRESENTATION

Their personal modesty belies their unparalleled talent in crafting organically (although not certified) raised wines that sing of northern Rhône landscapes and summer-ripe flavors, bottles that are not only best in their class but also set an example for elegant, site-specific reds the world over. There is a very high proportion of old vine fruit in the vineyards, with most vines between 40-60 years old.

TERROIR

The estate's vines in the Cornas area average 10 years of age and are rooted deep in granite slopes in high lying terraces which can only be harvested by hand. The steep slopes benefit from exceptional drainage, sunshine.

WINEMAKING

Temperature controlled stainless steel vat.

AGEING

Aged in 600L oak barrels for 24 months.

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C / 61°F

AGEING POTENTIAL

Over 15 years

TASTING

Courbis' Cornas makes a splashy entrance, flashing hints of violet, forest floor, cracked peppercorns and unctuous blueberry. Aromas of zesty blackberry gain intricacies of rose petal and graphite. This bottling embodies a firm core of mineral and persistent spice.

FOOD PAIRINGS

it's calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork.

