



Northern Rhône

BRUNOLAFON
wine selection

Domaine Gérard Courbis, Tradition, AOP Saint-Joseph, Blanc

AOP Saint-Joseph, 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 average 40 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. Combine this with good vine maturity, and the Courbis' are able to produce unique wines expressing tremendous freshness, melted tannins and yet an almost ethereal style with full-on terroir expression.

WINEMAKING

Aged in oak barrels for 8 months with completed malolactic.

VARIETAL

Marsanne 100%

14 % 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

5 years



TASTING

This wine is 100% Marsanne. Subtle smoke and peach elements mark the nose, while on the palate there is both weight and crisp acidity, with a touch of restrained apricot and wet stone notes adding an extra complexity to the mix. A delicious, refreshing wine with a long subtle herbal finish. This bottling is a food friendly white wine, pairing best with seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, seabass, clams and mussels. It also pairs perfectly well with chicken, veal, pork dishes, spicy flavors and Asian cuisine.

