



Northern Rhône

BRUNOLAFON
wine selection

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

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.

LOCATION

The southernmost vineyard in the appellation, produced in private cellars, located 8 km from Tournon, at the mouth of the Isère and Rhône rivers, on the 45th parallel.

TERROIR

Clay-limestone: 30% Granite clay: 70

WINEMAKING

Hand-picked in small crates. 100% de-stemming. Vinification in closed, temperature-controlled stainless steel vats. Controlled vinification temperature 30-32°C, maximum colour extraction. Maceration for twelve to fifteen days.

AGEING

In vats for 15 to 20% and in barrels for 1 wine (20%) and 2 - 3 or 4 wines (55 to 60%). Aged for 14 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

Temp of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Vibrant and spicy, this delicate wine offers mouthwatering blackberry and currant flavors nuanced by earthen shades of forest floor, mushroom and game. It's a complex yet juicy, punchy wine with sharp but fine-grained tannins, fresh acidity and tinges of bitter chocolate and coffee extend a long, precise finish.



FOOD PAIRINGS

Red meat, meat in sauce, game, cheese.

Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

