



Southern Rhône

BRUNOLAFON
wine selection



Domaine Font de Courtedune, AOP Châteauneuf-du-Pape, Red

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

Domaine Font de Courtedune – for now, at least – is something of an insider’s secret. With vineyards right next door to Château Rayas, and sharing the same sandy soils, this tiny Châteauneuf-du-Pape estate produces outstanding wines that are a fraction of the price of those of its famous neighbour.

PRESENTATION

Until 1998 the production was delivered to the co-operative, but the young generation Caroline and Frédéric Charrier started bottling at the domain after a new cellar was built. Caroline has attended the wine school in Beaune and is responsible for the winemaking and is gaining attention with amazing wines produced and international accolades. Caroline has no truck with the current fashion for destalking and ferments with all the stems still intact. The wines are vinted and aged in concrete vessels only, and are bottled unfinned and unfiltered. She therefore produces wines of immense finesse, great freshness, almost crunchy and very well balanced.

LOCATION

Located in Courthézon village, on Chateau Rayas terroir.

TERROIR

Sandy soils

WINEMAKING

Whole cluster, fermented in concreted vessels. No oak treatment, maturation in bottles.

AGEING

Aged in concrete vats and bottle.

VARIETALS

Grenache noir 98%, Cinsault 1%, Mourvèdre 1%

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

Over 15 years

TASTING

This 98% Grenache cuvée displays charming and complex aromas of garrigue, ripe cherries and raspberries. It’s lush and creamy in texture despite being vinified and aged in concrete; the tannins are soft, giving it a lush, creamy mouthfeel and a delicate finish that still retains a sense of power finishing with ample meaty notes. It’s a fleshy, full-bodied wine with a juicy fruit profile but darker earth tones and dense, chalky tannins anchor the finish.



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

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FOOD PAIRINGS

With its full-bodied nature and high levels of tannin, Chateauneuf du Pape pairs well with many of the same foods as Bordeaux. This includes game dishes such as wild boar and most red meats, working well with beef and lamb.



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