



Southern Rhône

BRUNOLAFON
wine selection

Domaine Font de Courtedune, Vieilles Vignes, AOP Côtes-du-Rhône Villages, Red

AOC Côtes du Rhône Villages, 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 unfined 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 vat and bottle.

VARIETALS

Grenache noir 80%, Syrah 20%

15 % 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 to 10 years

TASTING

This fresh, fragrant red pulsates flavors of sun-kissed red cherry, blueberry pie, vanilla (although no oak treatment!), white pepper and liquorice. Then, smokey raspberry with a touch of fennel and star anise aromas flood the palate. Hints of crushed stone and fresh cassis acidity lend touches of refinement. The finish is anchored by fine, delicate tannins.



FOOD PAIRINGS

CdR is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

Bruno Lafon Selection

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