



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

AOP Côtes-du-Rhône.

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, on Chateau Rayas terroir.

TERROIR

Sandy soils

WINEMAKING

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

AGEING

Aged in concret vat and bottle.

VARIETALS

Grenache noir 70%, Cinsault 20%, Syrah 10%

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

5 years

TASTING

Almost rocky. This Grenache blend shows characters of fresh cracked black pepper, plum and garrigue with a hint of a ripe cassis. The palate remains opulent and fresh while having a big, bold and lush fruit profile that mingles with warm and delicate spices. A textbook Côtes-du-Rhône from the south that will put a smile on a lot of faces!





FOOD PAIRINGS

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.