



Northern Rhône

BRUNOLAFON
wine selection

Château de Curson, Etienne Pochon, AOP Crozes-Hermitage, White

AOP Crozes-Hermitage, Vallée du Rhône, France



Etienne Pochon is the refined, slightly reserved owner in the eastern end of Crozes. He used to sell his grapes to one of the local co-operatives, but now makes his own wines from better-than-average fruit. Pochon oversees all elements of production, ensuring that the wine shows all the soft, fragrant plentiful fruit that has gone into it and this ripe and fruity wine shows he was right to go it alone.

PRESENTATION

Along with a handful of other growers, the rather reserved Etienne Pochon has been instrumental in improving the quality and the image of Crozes-Hermitage and is producing some of the region's finest and most elegant wines.

IN THE VINEYARD

Average age of vines: 45 years

WINEMAKING

Maceration for 12 to 18 hours at low temperature, followed by gentle pressing using a pneumatic press. The must is settled for 24 hours, and then inoculated selected yeasts are added to facilitate fermentation. Fermentation is controlled and takes place at between 18 and 20°C. It lasts around 20 days either in new barrels for 30% of the volume, or in stainless steel vat.

AGEING

The barrel-aged wine is then matured on fine lees, with weekly stirring of the lees. The malolactic fermentation took place in 2022. Ageing in vats lasts a total of 6 months, with blending of the different cuvées in February. The wines are fined with fish glue and undergo tangential filtration

VARIETALS

Marsanne 50%, Roussanne 50%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

5 to 10 years

TASTING

There's a rocky, refreshingly mineral tone from nose to finish in this full-bodied but elegantly composed white. Lemon and apple flavors are ripe and juicy but briskly balanced. The finish is long and pristine.

FOOD PAIRINGS

It goes naturally with ravioles du Dauphiné, quenelles, white fish from the river or sea, or Saint-Mellin cheese.



Bruno Lafon Selection

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