



Northern Rhône

BRUNOLAFON
wine selection

Château de Curson, Blanc, 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.

LOCATION

The protected from the prevailing northerly wind, the best exposed part of the hillside allows us to produce a wine of great class.

TERROIR

The soils, made up of quaternary gravel, are not very fertile and sloping.

IN THE VINEYARD

Average age of vines: 45 years

WINEMAKING

Hand-picked in the morning to keep the grapes fresh, grapes de-stemmed. Half fermented in new barrels, the other half in stainless steel tanks.

AGEING

Aged on fine lees, with stirring, for 4 months in new barrels.

VARIETALS

Marsanne 50%, Roussanne 50%

14 % VOL.

GM: No.

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

SERVING

12°C / 54°F

AGEING POTENTIAL

5 to 10 years

TASTING

This blend of Marsanne and Roussanne comes across as something of a hybrid between Hermitage and Burgundy. It has grilled peach, citrus and smoke notes, ample weight and a long, hazelnut-tinged finish.



Bruno Lafon Selection

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



FOOD PAIRINGS

It goes naturally with ravioles from the Dauphiné, white fish from the river or sea, poularde from Bresse or picodon from the Drôme. white fish, poularde de Bresse with morel cream or picodon de la Drôme, and as it ages, with foie gras mi-cuit.

