

FAMILLE ARNAUD

— DEPUIS 1641 —

CHATEAU  
COURAC

2021  
Decanter  
WORLD WINE AWARDS

91/10



In 17th century, the Arnaud family moved to Trèsques, situated on the right bank of the Rhône Valley, in the Gard department. They will rise rapidly to the title of winegrowers after the purchase of a vineyard producing Côtes du Rhône wines.

Frédéric Arnaud works alongside his father from his early age. After meeting a sparkling Sicilian girl named Joséphine, they decide to purchase in 1995 Château Courac. Thanks to the work in the vineyard and their love for wine, the Arnaud Family quickly finds their identity: making exceptional wines like those that have made the region famous.

CÔTES DU RHÔNE  
APPELLATION D'ORIGINE PROTÉGÉE

**Vintage**  
2019

**Grapes**  
Syrah, Grenache, Carignan, Cinsault

**Terroir**  
The soil is mainly composed of sand covering a layer of clay.

**Vinification**  
The grapes are picked at full maturity. After destemming, the traditional vinification takes place in concrete casks with a controlled temperature of around 25°C. The vatting is 21 days approximately. During the fermentation the lees are stirred up to soften the tannins.

**Tasting**  
A deep dark red colour. The aromas of fresh red fruit like raspberry and cherry leave in the mouth a nice powerful and lively aromatic persistence.

**Wine & Dine**  
To be served around 15 – 16°C. To enjoy with grilled meat, cheeses or chocolate fondant.

**Aging**  
Between 2019 – 2022 | apogee : 2021

**Accolades**  
3 stars Guide Hachette 2019 – Gold Medal Orange Tasting

