

Château Courac

Côtes du Rhône



- **Vintage** : 2021.
- **Alcohol Content**: 14.5 %/vol
- **Grape varieties** : Syrah - Grenache - Cinsault - Carignan
- **Terroir** : The soil is mainly composed of siliceous sand with a deep layer of clay.
- **Vines** : The average age of the vines is between **40 and 50 years**, placed on hillsides.
- **Vinification** : The grapes are harvested when **fully ripe**. After de-stemming, the traditional vinification takes place in concrete vats with temperature control around 25°C. The vatting period is approximately 21 days. During fermentation, the lees are stirred to coat the tannins. **Cyril Arnaud** "We do not need to carry out a violent extraction in our winemaking, as the optimal maturity of our berries allows a soft and controlled extraction".
- **Tasting notes** : Ruby in colour, this wine brings to the nose notes of ripe red fruit, almost jammy, to which are added notes of spices like pepper, thyme and rosemary. On the palate we also find these ripe red fruits with raspberry, cherry and wild strawberry. This jammy side is sublimated by a beautiful structure and a balance always mastered. We also have these aromas of garrigue characteristic of our vineyard.

Joséphine, Frédéric et Cyril Arnaud