

Château Courac

Côtes du Rhône



- **Vintage** : 2024.
- **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** : Intense red in colour, this wine reveals subtle notes of black fruit and spices such as pepper, oregano and tarragon. On the palate, it has a very silky texture with tannins that are always well blended, thanks to the very late harvest date and optimum ripeness of the grapes. The spiciness and fruitiness bring real aromatic synergy to this wine, giving us a well-controlled balance. This rather hot summer vintage gives us a warm, concentrated and very deep wine, all the while respecting the balance of our high-altitude terroir.
- **Awards** : 97 Decanter

Joséphine, Frédéric et Cyril Arnaud