

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CRCRAS	Château Courançonne	France	Rhône
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
75% Grenache, 25% Syrah	14.5%	No	Cork



Background

This 69 hectare estate, based in Violès on the Plan de Dieu, has had a long history; the land was converted to vineyard by Carthusian monks in 1631 and was sold off to a Sieur Correnson after the Revolution. The Aubert family bought the estate in 2019 and they have a good 2 hectare south-east facing Rasteau site to manage.

Winemaking

Grapes are mechanically harvested and fermentation is carried out under controlled temperatures before pumping over occurs to maximise colour, flavour and to extract tannins from the fruit. Free run wine is then stored in concrete vats until bottling.

Tasting & Pairing

Deep and rich colour with ripe black cherry, blackberry and a hint of black pepper and liquorice in the background.

A great pairing with a rich beef stew or umami rich dishes.

Sustainability & Extra Information

n/a