



FONT DE JOUBERT

Famille Charrier à Courthézon



CHÂTEAUNEUF-DU-PAPE 2017

Classification: AOP Châteauneuf-du-Pape

Vineyards: Rhône, South of France

Terroir: Courthézon, sandy and red clay soils

Viticulture: sustainable

Vintage: 2017

Grapes: Grenache (99%), Mourvèdre (1%)

Built on a sandy mound the Font de Joubert *lieu-dit* and vineyards invite you to take things easy, as you stroll from one little square to the next via winding lanes and curious water springs. Its gently sloping, drawn-out vineyards are planted in sandy soils, decalcified red clays and gravelly pebbles of various sizes. This is where Caroline Charrier and her brother produce this comforting red wine.

This 99% Grenache cuvée displays charming and complex aromas of garrigue, ripe cherries and raspberries. It's lush and creamy in texture despite being vinified and aged in concrete; the tannins are soft, giving it a lush, creamy mouthfeel and a delicate finish that still retains a sense of power. Drink now or cellar for many more years.

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

Grenache is a quintessential for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

T° of service: ±16°C / ±61°F.

NOS VINS DU SUD

467, Avenue de la Gare
34480 Magalas, France.

www.nosvinsdusud.com

contact@nosvinsdusud.com

T: +33 437 360 171 | F: +33 467 362 368

