

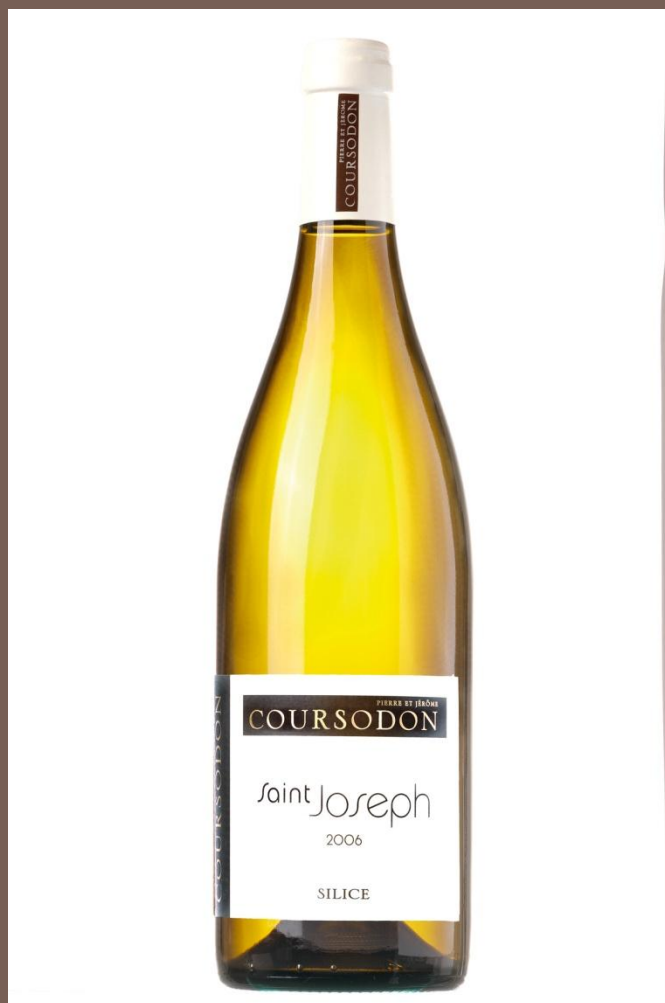
PIERRE ET JÉRÔME

COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

# Silice white Saint-Joseph Coursodon



- **WINE APPELLATION:** SAINT-JOSEPH
- **CUVÉE :** SILICE
- **GRAPE:** 100 % Marsanne
- **YIELDING:** 38 hl /ha.
- **TERROIR:** Mix of clay and granite.
- **EXPOSURE:** Facing south, south east.
- **CULTIVATION:** No mechanisation, only manual work in the vineyards. Vines density : 7500 wine plants/ha. Goblet pruning.
- **HARVEST:** Manual grape harvest and first sorting in the vineyard.
- **VINIFICATION METHOD:** Second sorting when arriving at the winery. Long and sweet pneumatic pressuring. All juice manipulation is made by gravity. Racking of the must, natural fermentation at 18°C in stainless steel tanks. And then we wait for malolactic fermentation to obtain a stable wine.
- **TASTING NOTE :** Sweet flavours with a good balance between alcohol and acidity. The wine is a very elegant Marsanne. It is a very fresh and creamy wine. It also proves to have good length on the palate.
- **WINE PAIRING:** For seafood lovers, this fresh and mineral wine will be perfect. Silice can also be tasted on its own as an appetizer drink.
- The sommelier of the restaurant Pic in Valence (Drôme), Michelin guide 3 star, proposes to accompany this wine with “a foie gras of duck from the Landes, whole roast to the poêlon, accompanied by sugar beet ravioles, yellow and bearing juice with soft spices”.

Pierre et Jérôme COURSDON  
Domaine Coursodon  
1, place du marché - 07300 MAUVES - FRANCE  
Téléphone: +33(0)4.75.08.18.29  
Fax: +33(0)4.75.08.75.72  
Email: [pierre.coursodon@wanadoo.fr](mailto:pierre.coursodon@wanadoo.fr)