

PIERRE ET JÉRÔME

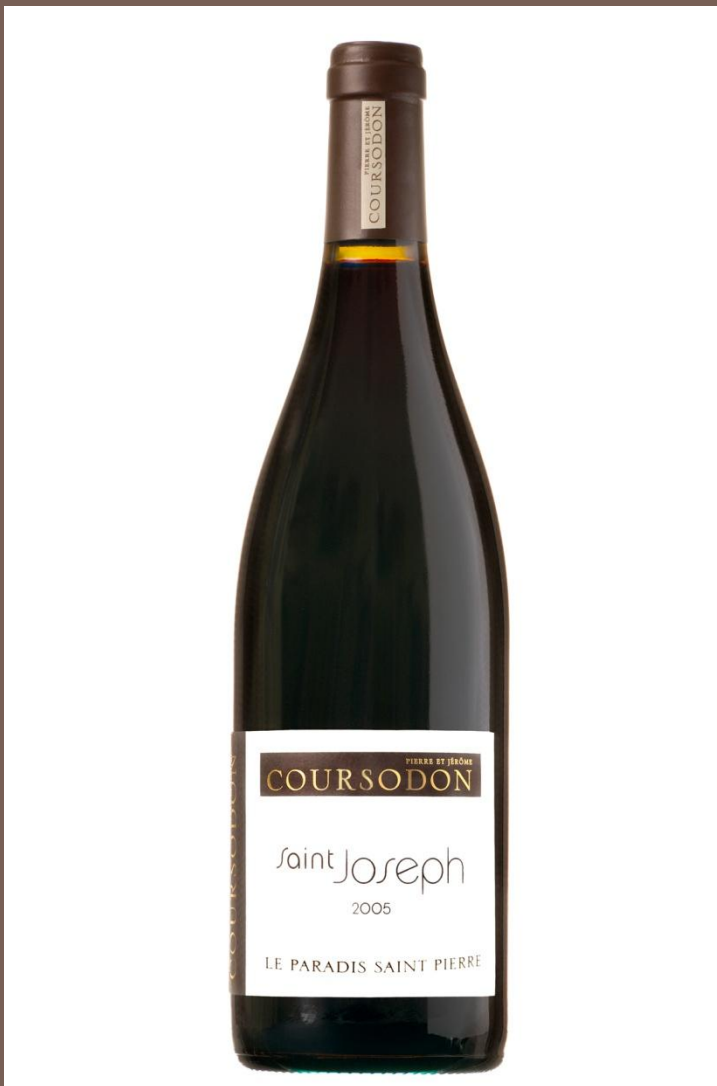
COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

Le Paradis Saint-Pierre red

Saint-Joseph Coursodon



- **WINE APPELLATION:** SAINT-JOSEPH
- **CUVÉE :** LE PARADIS SAINT-PIERRE
- **GRAPE:** 100 % Syrah (or Shiraz)
- **YIELDING:** 30 hl/ha. Old vines.
- **TERROIR:** Very granitic, poor soil. Not too deep.
- **EXPOSURE:** South, south-west facing vineyards.
- **CULTIVATION:** Viticulture work done by hand. Mechanization not possible. Treatments done on men's back. High specific density of plantation: 8500 plants/ha or (3400 plants/acre). Goblet pruning.
- **HARVEST:** Selective harvest done by hand and full crop brought to our winery in wooden tubs of 40 kg.
- **VINIFICATION METHOD:** Second sorting when arriving at the winery. The grapes are destemmed. Maceration and fermentation in open vats during 18 days punching the cap twice a day. Ageing in oak for 15 months. Research of intense and delicate tannins.
- ❑ We do not fine the Paradis Saint-Pierre red to respect the maximum typicity of the terroir.
- **TASTING NOTE:** This wine has a deep crimson colour with elegant flavours of spices and red fruits. It has lots of tannins and a good concentration. You can cellar this wine between 6 and 10 years.
- **WINE PAIRING:** The Chef and the sommelier of the restaurant l'Auberge des Cimes, in saint-Bonnet-le-Froid, recommend "the saddle of lamb cooked in its crust of hay cistre spiced with the wolf, the whole being served with a potato estouffé with boletus as an ideal companion to the Coursodon rouge "le Paradis saint Pierre".

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