

PIERRE ET JÉRÔME

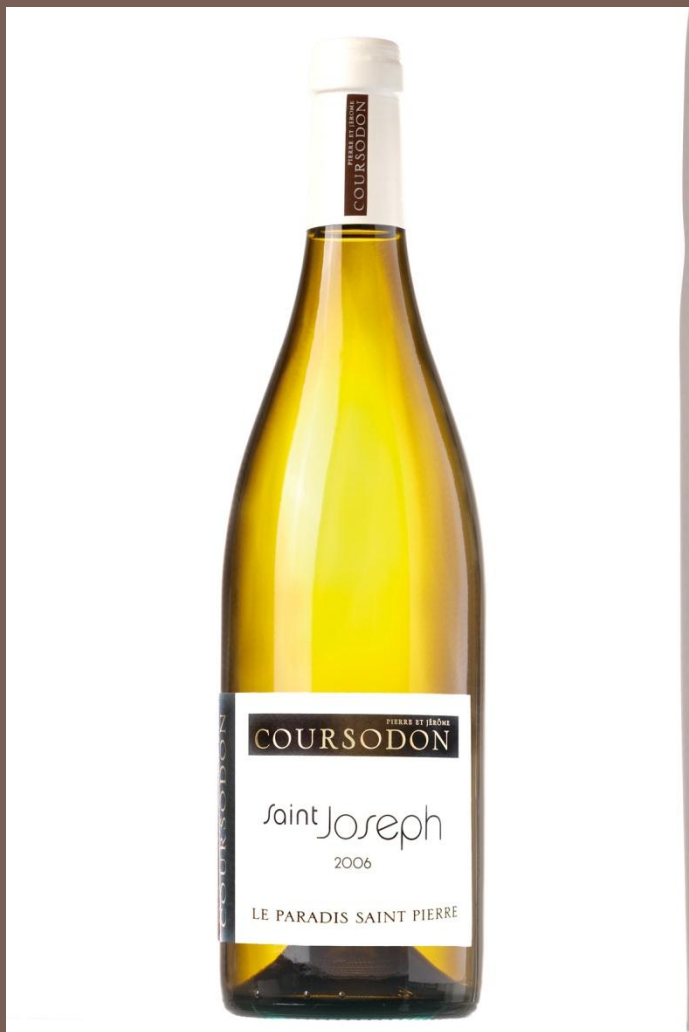
COURSODON

saint Joseph

CRU DE LA VALLÉE DU RHÔNE

Le Paradis Saint-Pierre

White Saint-Joseph Coursodon



- **WINE APPELLATION :** SAINT-JOSEPH
- **CUVEE :** LE PARADIS SAINT PIERRE
- **GRAPES:** 95 % Marsanne - 5% Roussanne
- **YIELDING :** 30 hl /ha. Old vines.
- **TERROIR :** Granitic soil. Not so deep.
- **EXPOSURE:** South facing vineyards.
- **CULTIVATION :** No mechanisation, only manual work in the vineyards. Vines density: 7500 plants/ha. Goblet pruning. Green harvest in order to reduce yielding (when necessary).
- **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. Natural alcoholic fermentation at 18°C in “pièces”. Ageing one year in barrels.
- **TASTING NOTE :** The colour of Paradis Saint-Pierre is bright and clean. We can smell honey flavours on the nose. In the mouth, the wine is very round, mineral and fresh. After a while, we can also smell toasted almonds and hazelnuts flavours.
- **WINE PAIRING:** If you like dishes with sauce, the complexity and the minerality of the Paradis Saint-Pierre will perfectly match with a creamed chicken with mushrooms.
- The Chef and his sommelier from the restaurant Apicius in Paris invite you to paradise with “a saint Pierre roasted on the skin accompanied by pasta in anchovy risotto”.

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