

Les Courtilles

Les Courtilles Cotes Du Rhone AOC 2020

Soil:	Stony Clay
Elevation:	55m to 150m
Grape Variety:	60% Grenache, 30% Shiraz, 10% Carignan
Winemaker:	Bernard Schurr
Closure:	Screwcap
Alcohol:	14.5%

Summary: Les Courtilles (a series of small courtyards) is named after the village winery founded in 1997 by Bernard Schurr. Here Bernard had the ambition of crafting small batches of wines with individual character and charm. Les Courtilles Cotes du Rhone is sourced from 35-year-old vines on the right bank of the Rhone between Orange and Avignon.

Winemaking: A core blend of primarily Grenache was hand-harvested and de-stemmed before a long cold soak and fermentation in small concrete vats, pumped over twice daily. Transferred to a stainless-steel tank to finish fermentation before blending with a component (20%) of barrel-matured Cotes de Rhone Villages fruit from the Plan de Dieu, adding depth, complexity and structure to the wine whilst also increasing cellaring potential.

2020 Vintage: The year began with a mild winter which transitioned to a balmy and unusually dry spring which was, fortunately, frost-free prompting both an early budburst and flowering. Early summer, fortunately, brought some welcome rain showers before an intensely hot arid summer set in. In sharp relief to the sweltering sun-baked days, chilly nights helped to cool and regulate the vines, while the odd intermittent shower helped to both rehydrate and revive the vines. While the reds are deep, sophisticated and complex being quite classic in style, they are perhaps slightly higher in alcohol than usual.

Tasting Note: Classic Cotes du Rhone with an evocative nose of dark berried fruit, savoury undergrowth, a hint of oak and nuanced spice. The palate displays supple red berry and sweet cherry flavours balanced by judicious acidity and nicely textured tannins complexed by earthy notes. Beautifully balanced and flavoursome and best drunk with roast beef and dauphinoise potatoes.

