

Les Courtilles

2016 Les Courtilles Cotes Du Rhone AOC

Vineyards:	
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.

2016 Vintage: 2016 was a fine succession vintage from the famed 2015. Many producers in fact preferring it. Grenache felt the drought and warmth moreso with the result generally being smaller berries and thus lower yields but other than that the vintage had very few abnormal challenges. Diurnal temperatures were of interest to the keenest growers as the region experienced very warm days, without the devastating heat episodes yet the nights were exceptionally fresh for the 2016 summer. Perfect for attaining ripeness and delivering wines with freshness and vitality.

Tasting Note: A lifted nose of dark berried fruit, forest undergrowth, oak and sweet spice. The palate begins with a burst of supple red berry and sweet cherry flavours balanced by bright acidity and nicely textured tannins. Beautifully balanced and flavoursome, this is a very attractive Cotes du Rhone that will deliver relaxed drinking pleasure over the next few years.

