

AOP CHATEAUNEUF DU PAPE

Cuvée Spéciale des Comtes de COURTEN 2017

Domaine du Comte Christophe de COURTEN

Jeb Dunnuck
93/100



50 % Grenache noir - 40 % Mourvèdre

10% Syrah

Garnet color, deep, with bluish reflections.

The nose is marked by red fruits and spices, with aromas of raspberry liqueur, cocoa, crushed strawberry, plum and licorice.

The palate is marked by great elegance, it is full-bodied, soft, with a tender texture but also rich and fresh. The palate is very long, on cocoa, plum and raspberry.

« The Cuvée Spéciale Des Comtes De Courten 2017 offers a rounded, medium to full - full-bodied and appetizing profile as well as impressive notes of warm red fruits, garrigue and pepper. Ripe, opulent and beautifully balanced, this hedonistic beauty does everything right. Drink it over the next 10 to 12 years. »

Jeb Dunnuck, 2019

TERROIRS

Pebbles (30%) Sand/Safre (30%)
Brown sol (40%)

VINIFICATION

Stainless steel tank
(100%)

Cold prefermentary maceration

Maceration temperature : 25°
Maceration : 28 jours

WINE AGING

½ Muid (25%) Old barrel (25%)
Concrete tank (50%)