

2018 Domaine Coursodon Silice, AOC St Joseph

History

At the end of the nineteenth century, Antonin and his father Jean-Auguste gave birth to the Coursodon Estate. In order to promote their product, Antonin became the ambassador of the Coursodon wines, taking part regularly in the already famous wine fairs of Tain-Tournon, as far back as 1930.

In the fifties Gustave, the son took over the family business. He started by selling his wine in Paris, sending the barrels by rail to cafés in the capital. At this point in time Gustave, who was a real character and a very talented man, took up a new challenge: to market his wine in bottles, making Gustave be seen as a pioneer.

At the beginning of the seventies, his son Pierre, in his turn, came and joined him in the family trade. Understanding that only real quality will ensure the future of the Coursodon wines, Pierre relocates the vines on the plots of slopes previously forsaken in order to make the vineyards easier to work. The amount of effort now required will ensure the quality and specificity of Coursodon wines.

Jerome represents the fifth generation of wine growers. He has taken his seat beside his father Pierre since 1998. By working at producing fine and elegant wines, Jerome puts his prints on his vineyards. He enjoys saying that: "It is the sum of small details that makes the difference". If the Coursodon wines are almost impeccable today, this is owed to the concern for always doing the best, which has driven all the generations of Coursodon, from Jean-Auguste to Jerome today.



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Retail Price: \$48.00
(Price subject to change without notice)
Product # 18497
Release Date: June 3, 2021

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Variety: 100% Syrah

Vintage: 2018

Region: mainly located in Mauves (the birthplace of the Saint-Joseph) in Northern Rhone

Terroir: Schist and granite

Winemaker: Jerome Coursodon

Vinification: Second sorting then 100% destemmed. Maceration and fermentation in open vats for 18 days punching the cap twice a day. Ageing in oak barrels for 15 months

Alcohol: 14%

Tasting notes:

Ruby colour. Mature blackberry nose and full of fruit. A well balanced wine with fine tannins, which can be aged for a few years in cellar.



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ACCOLADES:

Jeb Dunnuck: 92-94 points

Brought up in a mix of barrels and demi-muids, the 2018 St Joseph Silice looks to be brilliant, with a ripe, sexy, yet still classic St Joseph style. Black raspberries, cassis, toasted spice, white flowers and hints of incense all emerge from the glass, and it's plush, medium to full-bodied and seamless on the palate. Tasted Dec 12, 2019

Wine Advocate: 90-92

I tasted three different components of the 2018 Saint Joseph Silice at the estate and then a representative blend as part of my blind tastings. The finished blend is very ripe, with black cherries, licorice and even some chocolaty notes, balanced by hints of crushed stone and black olive. It's full-bodied, rich and intense, with the potential to show a bit of warmth on the supple, velvety finish. Jan 2020

Decanter Magazine-April 2020 93 points

Kalamata olive brings a savoury edge to the ripe but not overly sweet fruit. Very well balanced, with great softness and plushness of tannin. The alcohol is a little higher than usual, but this is a lovely wine. Drink 2020-2023.