

TASTING NOTE N°36

Saint Joseph 2017 / Domaine Courbis
Saint Joseph AOC / 13%abv.
97% Marsanne + 3% Roussanne



Pale golden colour



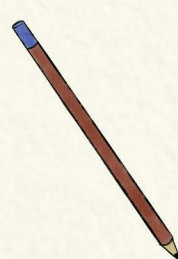
Defined aromas with medium(+) intensity

Ripe green fruit (apple, pear, quince), ripe citrus fruit (lemon peel, orange peel), flowers (elderflower, acacia, white flowers), herbs (honeysuckle), oak (vanilla, cinnamon, light toast), yeast (bread dough, yeasty), oxidation (walnut) and bottle ageing (hazelnut, honey)



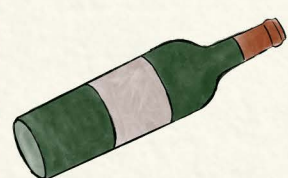
Dry, medium acidity, medium alcohol, medium(+) body, long finish

Flavours of medium(+) intensity with apple, quince, lemon peel, orange peel, vanilla, light toast, bread dough, walnut, hazelnut and honey



Very good wine: complex, oily & vivid

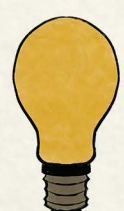
To serve at 10-12°C



To drink now or save until 2024



With aioli, asparagus & morels, oysters baked in foie gras, spaghettis alla carbonara, lobster risotto, miso soup, gambas with coconut milk & mashed potatoes, Camembert with truffle,...



Fun fact: The AOC Saint Joseph produces 90% of red wines, in which up to 15% of white grape varieties are allowed in blends. This is however little practiced!