

Domaine Christophe Curtat Saint Joseph blanc 'Sous l'Amandier'

COUNTRY	REGION	GRAPE	VINTAGE
France	Rhône	90% Roussanne, 10% Marsanne	2019

ABOUT THE DOMAINE

After learning his trade from two of the region's masters (Yves Cuilleron and Francois Villard), Christophe founded his own domain in 2004. His four-hectare vineyard near Arras in St Joseph is planted on southeast facing granite slopes with vines ranging from 12 to 50 years of age. A third of the domain's production is white with the balance being red. His winemaking philosophy is based on respecting the typicity of the terroir and the life in and around the vineyard. His techniques combine modern approaches to capture the freshness of the fruit and traditional handling techniques that add richness and complexity to the wines. His wines, of which two-thirds are red and one-third is white, are of exceptional quality, made with the minutest attention to detail. Planting densities are reasonably high at up to 8000 vines per hectare and yields are restricted to produce top quality fruit. Since 2004 Christophe Curtat has slowly built up his tiny domaine near Arras to comprise 4 hectares of prime St Joseph Vineyards.

WINEMAKING

Grapes are hand harvested and the wine is fermented using yeasts naturally occurring in the vineyard. Aged in oak barrels, 15% new.

TASTING NOTES

A dry white with aromas of apricot and melon and notes of almond and spice, it is full-bodied and complex with a fresh minerality. In later years truffle notes and smokey flavors emerge. It cellars for 10 to 12 years (2029-2031) and is wonderful with seafood, calamari, salmon, light pasta dishes and soufflés.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegan