

Ch. La Courançonne 2017 Seguret Blanc

WineWise Code	FCO-SBL17
Country	France
Region	Rhone
Color	White
Alcohol by Volume	13.16
Acidity	2.65
Residual Sugar	0.76
Closure	Synthetic Cork
Annual cases produced	500
Varieties	60% Grenache, 30% Viognier, 10% Clairette
Destemming	Complete
Fermentation vessel	Concrete
Fermentation duration	3 weeks
Aging method	Concrete 80%, New Barrique 20%
Aging duration (months)	4
Filtered?	Yes
Fining agents	PVPP (Polyvinylpolypyrrolidone)
Yeast	Native
Lees Contact or Stirring	Stirring of the lees along with a very moderate release of Nitrogen in the tanks.
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Seguret
Soil Type(s)	Calcareous
Elevation (meters)	150
Vineyard Aspect	Northwest
Vine age (years)	25
Vine Yields hl/ha	41
Farming practices	Conventional
Grape Picking	Machine

WineWise Notes:

We have always found this to be one of the most stylish and compelling whites of the Rhône, and it does not disappoint in 2017. Stressing elegance and balance above flamboyance, it offers an understated authenticity to those who appreciate quiet but characterful wine as a dining companion. It improves markedly with air.



WineWise Notes on Ch. La Courançonne:

Séguret (like Mittelbergheim, home of Boeckel) is one of France's officially designated "100 Most Beautiful Villages". With its strikingly pebbly soils, it is also the source of some of the best-structured and finest wines of the Côtes du Rhône, albeit some of the least known of those enjoying the superior "Villages" status. Ch. La Courançonne is a perennial gold medal winner at the local and national wine fairs, and with good reason. They make wines that are strong, unflashy, pure and faithful to local tradition. Judging by how fast we have been selling out, California is waking up to their quality. Sadly, our friend Gérard Meffre died in 2015, but his son Ludovic, a professional pilot, has taken over the reins and we are full of hope for the future of this splendid domaine.

