

DOMAINE L'OR DE LINE

Cuvée Paule Courtil

WINE AOP OF CHATEAUNEUF-DU-PAPE



ORGANIC
WINE

HISTORY

The estate l'Or de Line, since numerous generations in the family Jacumin, is now run by Gérard Jacumin. Since 2009, this domain is organically grown and Gerard Jacumin works with the National Institute of Agronomic Research to improve permanently the quality.

TERROIR

This wine is an extract of the oldest vineyards of the estate, among the oldest of the European continent: more than 70 years. These very old vineyards have deep roots, which pick up the nutrients far in the soil and concentrate them in very few grapes. Obviously, the yield is very limited, between 15 and 25 hectolitres per hectare but they are a part of the History of the European vineyards.

SURFACE

Small vineyards for a total of 1.9 ac of the prestigious appellation Chateauneuf-du-Pape.

VARIETALS

In these vineyards, varieties are mixed, with a majority of grenache. The choice of the varieties is the fruit of the history and the work of the ANCESTORS WINE GROWERS OF PAULE COURTIL, my wife. These vineyards are quite like a conservatory of varieties.

TECHNIQUE

Hand harvest. Very limited yield. Wine making in tanks with controlled temperature and use of two techniques of extraction, Aging in oak barrels. Bottling in the estate.

SERVICE

Temperature of service 16 ° - 18 °

MATCHING

When the wine is young, a piece of beef, a stew or a cow cheese. Older, it matches with the game, the lamb and meats in sauce.

DESCRIPTION AND AGING

"A nose of crystallized cherry and dough of fruit. A special note for this wine which shows its velvety tannins when in mouth, full bodied, strong, with a lot of tannins and an incredible concentration " Myriam Huet, oenologist, first of the class of the faculty of oenology of Bordeaux, author of " The wine for all ",
" Aromas of red fruits, spices and vanilla, a smooth, silky, ripe and woody mouth " Olivier Madinier manager of the cellar of the "Verger de la Madeleine" Paris,
" A full, ample mouth, velvety, with freshness and Indian spices" Fabrice le Glatin chief editor of Vinsurvin.

