

<u>The Cornas appellation</u>: the Cornas vineyard has existed since the Antiquity. The Romans started to cultivate vines on terraces, supported by the « chaillées » (small walls). The first written proof of the existence of the Cornas vineyard was at the 10th century, when a monk refered to the Church of Cornas as being « surrounded by vines » . Then, in 1763, another writing mentions the « strong Cornas wine ». Actually, Cornas produces one of the most robust French wines. In the Cetic language, Cornas means « Burnt Earth ».

Appellation created in 1938 | 100 % red wine | 150 hectares | 4 918 hl /year | 1,2 million bottles | Average yield 33 hl/hectare | 33 % of the production exported | Dry wine |



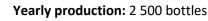
Grape varietals: Syrah 100%.

Terroir: Steep slopes facing South and East-South, creating a natural amphiteatre which protects the vines from the cold wind. Soils are mostly from granite.

Average age of vines: 35 years.

Winemaking method: Traditional harvest and careful grape selection. A long maceration, lasting about 3 weeks, with lot of grape stomping (« pigeage ») in tanks.

Ageing: on lees during 3 months, then ageing for at least 2 years in barrels. Bottle ageing for another 4 months before expedition.



Tasting:

Eye : Dark red.

Nose: Complex and harmonious combining plum, blackberry, violet and animal notes.

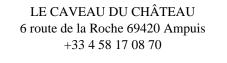
Palate : Full bodied wine, ripen and dense tannins, with red fruits, nutmeg aromas. Long finish.

Overall : Rich and structured wine but with fruit-driven aromas.

Drinking window: Up to 15 years

Service temperature: 18°C

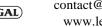
Food pairings : Grilled red meat, games, cold cuts.











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