

The Cornas appellation : 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 referred 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 Celtic 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 amphitheatre 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.

Yearly production: 2 500 bottles

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.