

**LOCATION:**

France > Northern Rhone Valley >  
Cornas

**VARIETY:**

100% Syrah

**WINEMAKER:**

Louis Cheze

**SCIENCE**

ABV: 12.98%

SUGARS: 2.1 g/L

TOTAL SO<sub>2</sub>: 116 ppm

TOTAL ACIDITY: 3.37 g/L

# Cornas

**EXPERIENCE**

**NAME:** One of the smallest and most notable Northern Rhone regions, Cornas tends to be a little more rustic and savory, with darker fruits, than other Northern Rhone Syrah. The Cornas wines are made with 100% Syrah.

**CHARACTER:** A complex aromatic range with spices, black pepper and clove, blackcurrant and blackberries, accented by a delicate woody and smoky note. The palate is dense and full-bodied with modern, refined tannins and a classic northern Rhône character.

**ENJOY WITH:** Hardy stews with game meats, lamb or beef, roasted meats, or Beef Bourguignon, grilled beef entrecote (ribeye) with garlic butter. Loves olives, Mediterranean herbs, mushrooms, and strong aged cheeses.

**BEST RESULTS:** Serve at 60-64° F, decant when young, 40-60 minutes, and serve in an open glass for Syrah or Burgundy. Great with several years in the cellar, depending on vintage, 6-10 years.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Grapes are hand-picked in small crates and sent to the sorting table. After destemming they are sorted a second time on a vibrating table and gravity-fed into tanks. Native yeast fermentation and malolactic happen in temperature-controlled steel tanks to protect the wine from Brettanomyces.

**ELEVAGE:** The Cheze winery uses a specific selection of 10 different coopers to help develop balance and complexity in the wine. Aged in 2-4-year-old barrels for up to 14 months followed by a racking to steel tank for 2 months before bottling to allow for a natural filtration.

**FINING & FILTERING:** Bottled with minimum fining and filtration.

**SULFUR:** 116 ppm in total, added at crush and at bottling. After Malolactic and during aging only when necessary, on rare occasions.

**SOURCE**

**FARMING:** For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem.

**LAND:** Sourced from the northern part of the appellation of Cornas near Châteaubourg, on steep hills facing southeast, starting at 500 feet in elevation, characterized as a solid Massif central granite soil, but here in the north, you will find some Calcareous soils with limestone mixed in.

**VINE:** Very low yields from high-density plantings add great concentration.

**HARVEST & PRODUCTION:** Hand-harvested, only 300 cases produced.

