



AOP Cornas

Well-structured, good ageing potential.

The wines produced from the warm granite slopes of the Cornas appellation are well-structured with good ageing potential.

Terroir

Surface area: 1 hectare.

District: Cornas (Ardèche).

Grape varieties: Syrah.

Soils: Altered granite directly facing east.

Yield: 35 hl/ha.

This parcel of old vines over the age of 70, acquired in 2006, is situated on altered granite slopes, offering good drainage and warmth from the hot temperatures of its micro-climate.

Winemaking

Handpicked harvest, sorting of the healthy and well-ripened grapes.

Total de-stemming.

Cold maceration before fermentation.

Alcoholic fermentation at 35°C.

Maceration after fermentation at 30°C.

Malolactic fermentation in barrels.

Cap punching three times a day, pumping over and release techniques allow for the good extraction of the aromas and the tannins. Placed in barrels before malo-lactic fermentation, this wine blends gradually with the oak producing pleasant melted aromas.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels 50% new with oxygen added every 4 months.

Among all our northern Côtes du Rhône wines, this selection is produced from our most southern vineyard. It completes our range and offers a style that is very different and interesting.

These wines are marketed by

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