



Tasting

Deep and brilliant garnet color. Expressive and complex nose carried by aromas of black fruits, morello cherries, combined with peppery and delicately woody notes. In the mouth, the wine is concentrated and velvety. It also reveals a dominance of black fruits and subtle empyreumatic notes. Very well balanced with supple tannins that give a nice length to this wine.

History

Cornas “Les Grandes Terrasses” owes its name to the extremely steep terraces supported by small walls overlooking the Rhône Valley.

Soil

The parcels are located on decomposed granite called “gore” on the south-facing slopes of the hill behind the village of Cornas.

Grape Variety

100% Syrah.

Age of the Vines

20 to 60 years.

Yield

35 hl/ha.

Weather Conditions

The 2020 vintage is marked by its precocity. The winter is particularly mild which leads to an advance of vegetation. The spring of 2020 also ranks as one of the warmest in France with, however, fairly regular rainfall. The flowering takes place quickly in very good conditions. At the beginning of July, the strong heat and the absence of rain make us fear the appearance of important water stress. By arriving very quickly, the veraison allows to prevent this degradation since at this stage the needs in water of the vine decrease. The harvest started early (end of August) and lasted several weeks thanks to the good weather conditions. The grapes are very healthy, beautiful, the quality is there!

Vinification

The Syrah grapes are hand-picked, sorted, 100% destemmed and crushed. The maceration lasts for 3 to 4 weeks with daily pump overs.

Ageing

12 months in French oak barrels, 20% of which is new French oak.

Matching Food and Wine

Jugged hare with fresh pasta.
Mallard Suprême with pears.
Veal kidneys with marrow.

Serving Temperature

16° to 18°C.

Best Enjoyed Within

From 5 to 15 years.