



DOMAINE VINCENT PARIS

AOP Cornas

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

After four years of studies in viticulture and oenology, Vincent Paris created his estate in 1997, with only 1 hectare in Cornas. He quickly planted vines in Saint-Joseph and Cornas, convinced by the potential of these exceptional terroirs. In 2007, an agricultural land group allowed him to acquire the prestigious parcels of La Geynale, among the oldest and most qualitative in Cornas. Today, the estate covers 10 hectares, including 1.7 ha in Saint-Joseph, 6.3 ha in Cornas, 0.4 ha in Crozes-Hermitage, and 1.6 ha in Vin de Pays. Vincent Paris adopts a low-intervention approach, favoring whole-cluster vinifications and aging in old barrels, allowing the wines to preserve all their purity and mineral expression. His Cornas are dense and deep, with racy tannins and a structure designed for aging. The signature of the estate lies in wines of rare energy, combining power and finesse, revealing the identity of the terroir without artifice.

VARIETAL

Syrah 100%

TERROIR

Decomposed granite soils ("granite arenas").

IN THE VINEYARD

All vineyards are cultivated using sustainable practices, with no insecticides or chemical fertilizers. Treatments are kept to an absolute minimum (1 to 3 times per year). Herbicide is only used on the steepest slopes, which are difficult to work manually; elsewhere, grass is mowed when needed. Severe pruning, manual leaf removal around the grape clusters, and green harvesting are all part of the effort to achieve the highest possible grape quality.

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Once at the winery, grapes are partially or fully destemmed depending on their quality and origin. After a cold soak of about one week, fermentation begins naturally. During the three-week vinification period, temperature is carefully controlled and the tanks are pumped over and punched down morning and evening.

AGEING

The wine is first aged for 3 months in tank, followed by 12 months in oak barrels aged between 2 and 8 years (no new oak, to avoid masking the terroir). Bottling takes place after a light fining, with no filtration.

SERVING

Serve at 15°C (59°F).

AGEING POTENTIAL

Over 15 years

TASTING

Made from the oldest vines on the estate, this Cornas "Granit 60" is a wine of altitude, depth, and pronounced minerality. The nose is powerful, with notes of stewed black fruits, wild blackberry, and black pepper, alongside hints of smoked meat and warm stone. On the palate, it is concentrated and structured, driven by firm, tight-knit tannins, yet balanced by a linear acidity and a granite-driven energy that adds great tension and length. The finish is long, vibrant, with a noble austerity. A serious, age-worthy Cornas — best decanted in its youth or cellared for a decade or more.

FOOD PAIRINGS

This powerful Cornas pairs beautifully with wild boar stew with juniper berries, served alongside homemade gnocchi. The richness of the dish and the gamey aromas balance the wine's firm tannic structure.

PRODUCTION VOLUME

40000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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