

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE VINCENT PARIS

AOP Cornas
Red

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%

LOCATION

From 3 hectares of 15-year-old vines on average, planted on steep granite slopes with a 30% incline.

Age of vines: 20 years old

TERROIR

Decomposed granite soils ("granite arenas").

IN THE VINEYARD

All the vineyards are farmed using sustainable practices, with no insecticides or chemical fertilizers. Treatments are kept to a strict minimum (only 1 to 3 per year). Herbicide is only used on the steepest slopes, where mechanical work is impossible; elsewhere, grass is mowed when it becomes intrusive. The vines are severely pruned, grapes are manually leaf-thinned, and green harvesting is carried out. Everything is done to achieve the highest possible grape quality.

HARVEST

Hand-harvested at full ripeness.

WINEMAKING

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

AGEING

The wine is first aged for 3 months in tank, followed by 12 months in barrels that are 2 to 8 years old (no new oak, to preserve terroir expression). Bottling occurs after a light fining, but without filtration.

SERVING

Serve at 15°C (59°F).

AGEING POTENTIAL

10 to 15 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

This Cornas "Granit 30" delivers a precise, modern expression of Syrah from the granite slopes of the appellation. The bouquet is intense and refined, blending blackberry, blackcurrant, and violet with smoky, peppery notes and a subtle hint of graphite. The palate is dense yet controlled, with remarkable freshness and firm, already polished tannins. The balance between power, tension, and fruit purity reflects Vincent Paris's signature style. The finish is long, salty, and linear, a direct expression of the granite terroir. An energetic, high-altitude wine that's both deep and accessible — a great introduction to the serious reds of Cornas.

FOOD PAIRINGS

This structured yet sleek Cornas pairs beautifully with charcoal-grilled veal chop, served with a light jus and root vegetable purée. The fat of the meat smooths the tannins, and the wood-fire preparation highlights the wine's smoky notes.

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