

Cornas Les Eygats, Rouge, 2021

AOC Cornas, Vallée du Rhône, France



Colour: intense ruby colour with some purple reflects.

Nose: very pure and deep nose with aromas of ripe fruit (raspberry and blackcurrant).

Palate: very pure, very mineral with a huge depth. Aromas of small very ripe berries, spices, and sour cherry. Very long lasting and persisting wine.

TERROIR

This lieu-dit is located at a high altitude (300m high) above the village of Cornas (120 m high). Slopes of very decomposed granite (gore). South-east facing with a lot of wind. Late ripening site.

WINEMAKING

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

AGEING

The barrel ageing lasts around 12 to 14 months in oak barrels (around 10% new barrels).

VARIETAL
Syrah 100%

13 % VOL.

