



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 arena").

IN THE VINEYARD

All of the estate's vineyards are farmed under sustainable agriculture, with no insecticides or chemical fertilizers. Treatments are kept to an absolute minimum (1 to 3 per year). Herbicide is only used on the steepest slopes, which are difficult to manage mechanically; elsewhere, grass is mowed when needed. The vines are severely pruned, manually leaf-thinned, and green-harvested to ensure the highest grape quality possible.

HARVEST

Manual harvest at full ripeness.

WINEMAKING

Upon arrival at the winery, the grapes are partially or fully destemmed, depending on their quality and origin. After a cold maceration of one week, fermentation begins naturally. During the three-week vinification, the temperature is carefully controlled, with pumping over and punching down twice daily.

AGEING

The wine is aged for 3 months in tank, then 12 months in oak barrels between 2 and 8 years old (no new oak, to avoid masking the terroir). Bottling is carried out after a light fining, without filtration.

SERVING

Serve at 15°C (59°F).

AGEING POTENTIAL

Over 15 years

TASTING

Made from centenarian vines planted in 1910 in the historic "La Geynale" lieu-dit, this exceptional cuvée delivers a deep, wild, and noble expression of Syrah. The nose is dense and complex, offering aromas of blackberry, stewed black fruits, leather, incense, with hints of garrigue and iron. On the palate, it is powerful yet precise, structured by a firm, mineral tannic backbone and a vibrant tension that drives the entire tasting. The long, persistent finish reveals a wine that is austere in its youth, but destined for majestic evolution. A pure, uncompromising terroir-driven Cornas, crafted for those who appreciate intensity, authenticity, and patience.

FOOD PAIRINGS

This iconic Cornas deserves equally noble cuisine, such as "lièvre à la royale" or a venison stew with cranberries and creamy polenta. These rich, bold dishes balance the wine's powerful tannins and enhance its aromatic depth.

PRODUCTION VOLUME

40000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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