

Cornas Les Arènes 2019

6x75cl

Grapes

100% Syrah

Region/Appellation

AOP Cornas

Alcohol by volume

14%

Residual Sugar

less than 0.25 g/l

pH

3.74

Total Acidity

5.6 g/l

Drinking Window

2025 - 2029

Tasting note printed

26/07/2025

Winemaker Notes

Les Arenes' is a beautiful example of the Cornas appellation. It has intense ripe fruit flavours on the nose and in the palate flavours of blackberries, spices, morello cherry.

Vineyard

Part of the vineyard is located on decomposing granite, known locally as "gore" the other is on alluvial clay-limestone soil. This kind of soil produces powerful, meaty wines with good tannin. This type of granite also gives the wine power and nice taut acidity.

Winemaking

Traditional, destemmed grapes, with the fermentation lasting 10 days in concrete tanks, which results in a perfect polymerization of tannins. It is then followed by maceration lasting around 3 weeks. After vinification the ageing process starts and lasts 14 - 16 months. 80% of the wines goes into oak barrels (100% French). The remaining 20% are aged in concrete tanks, which preserves the fruit and minerality expressed on these granitic soils.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Fish in tapenade sauce (Mullet). All meats in sauces, marinated meats, large game and cranberry jelly

