

Grapes  
100% Syrah

Region/Appellation  
AOP Cornas

Alcohol by volume  
14.00%

Residual Sugar  
less than 0.25 g/l

pH  
3.74

Total Acidity  
5.6 g/l

Tasting Guide

A B **C** D E  
Light Medium Full

Tasting note printed  
27/07/2024

# Cornas Les Arènes 2019

## 6x75cl

### 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

Grilled and Roasted Red Meats

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

