

# Cornas Lieu-Dit Saint-Pierre 2020 6x75cl

## Grapes

100% Syrah

## Region/Appellation

AOP Cornas

## Alcohol by volume

13.5%

## Residual Sugar

0.25 g/l

## pH

3.75

## Total Acidity

5.43 g/l

## Drinking Window

2025 - 2040

## Tasting Guide

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

## Tasting note printed

27/01/2026

## Winemaker Notes

Reductive nose with notes of graphite, black fruit jelly and laurel, complemented by hints of cedar and fig leaves. Palate: broad on entry, then big on the mid-palate with velvety tannins. Shows nice balance between freshness and power with an aromatic range dominated by spices, nice ripe black fruit and sooty notes.

## Vineyard

Planted on decomposed granite known locally as "gore". Grapes for this wine come from three different parts of the appellation: Les Reynards (south-facing granite slopes bringing maturity and minerality), Mazard (east-facing slope bringing body and volume) and Saint-Pierre (high-lying area bringing freshness and complexity).

## Winemaking

Traditional vinification using destemmed grapes. 10 days fermentation in unlined concrete tanks is followed by 4-5 weeks maceration. Malolactic fermentation in Burgundy barrels (20% new) during 16-18 months of ageing.

## Vintage

The 2020 vintage in Northern Rhône was marked by the climatic extremes faced. A mild winter and good water availability saw budburst arrive 10 days earlier than 2019 followed by the triple threat of snow, frosts and intense heat. The vines were rejuvenated by May rains before navigating the intense summer heat that brought forward the harvest date. The resulting wines display elegance and a remarkable potential for ageing, showcasing depth, notable acidity and minerality.

## Food match

Skewers of beef and vegetables. marinated in pesto.

