

Grapes

100% Syrah

Region/Appellation

AOP Cornas

Alcohol by volume

14.00%

Residual Sugar

0.8 g/l

pH

3.69

Total Acidity

3.63 g/l

Drinking Window

2024 - 2037

Tasting Guide

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

Tasting note printed

07/05/2024

# Cornas Temenos 2016 6x75cl

## 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

This year was full of surprises and will remain ingrained in our memories due to its unpredictable weather! It was a true winemakers' vintage and the month of September made it what it is. The northern reds show a classic and pure style, with exceptional potential.

## Food match

Grilled and Roasted Red Meats

Skewers of beef and vegetables. marinated in pesto.

