

Grapes
100% Syrah

Region/Appellation
AOP Cornas

Alcohol by volume
14.00%

Residual Sugar
less than 0.25 g/l

pH
3.64

Total Acidity
5.46 g/l

Drinking Window
2024 - 2032

Tasting Guide

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

Tasting note printed
06/07/2024

Temenos 2020, Cornas 2020

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

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Grilled and Roasted Red Meats

Skewers of beef and vegetables. marinated in pesto.

