

Grapes
100% Syrah

Region/Appellation
AOP Cornas

Alcohol by volume
13.00%

Residual Sugar
0.2 g/l

pH
3.57

Total Acidity
3.79 g/l

Drinking Window
2023 - 2044

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
06/07/2024

Cornas Les Arènes 2014

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.

Food match

Grilled and Roasted Red Meats

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

