

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
06/07/2024

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.

