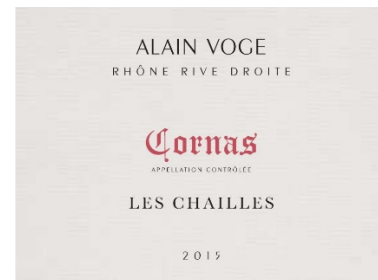




AOC Cornas - Les Chailles

Our Cornas « Les Chailles » comes from a parcel of Syrah grapes, with an average of 30 years old, on granitic terraces bordering a calcareous hill. This proximity gave particular siliceous concretions called “Les Chailles” and a very particular taste to the wine.



POSITION

At the bottom of slopes of the localities named *Combe, Les Saveaux, Cayret, Les Mazards, Chaillot* and *Chapuzes*

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TERROIR

40-year-old Syrah vines. At the bottom of granite slopes in Cornas, where soils are more fertile than further upland, bestowing the vines with hardiness and giving slightly higher yields. Proximity to the Arlettes limestone mountain range to the north explains the presence of siliceous formations, called *chailles*, specific to the Triassic geological period.

OUR VINE GROWING AND WINEMAKING

Vines are trained and pruned in the Gobelet style and supported by stakes. The majority of the grapes are de-stemmed. Fermentation using natural yeasts and maceration lasting for a period of several weeks in stainless steel vats, with punching of the cap and pumping over. Wines are matured in 228-litre barrels for a period of 8 months; no new oak.

Annual production: 15,000 bottles

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THE WINE

An intense purple color, with a natural bouquet of small red berries and spices. On the tongue, it is silky with round, full tannins. This CORNAS is elegant, full of fruits.