

M. CHAPOUTIER & ANNE-SOPHIE PIC

CORNAS



Deep black hue in color with notes of ripe, wild black fruit and hints of graphite and tar. Fine tannins, full bodied, well-structured, meaty and crisp palate.

Color: Red

Grapes: 100% Syrah

Soil: Granit, granit sands and slit deposits

Age of Vines: 30 years old Gobelet-trained

Aspect: Southeast

Fermentation: Spontaneous fermentation for 4 weeks in maceration concrete tanks

Aging: 14 months in oak barrels previously used

Production: 3,500 bottles per year

Organically Produced 😊

Represented by SoilAir Selection

[Seventy.com/ChapoutierCornas](https://seventy.com/ChapoutierCornas)