

vincent paris

2021
cornas granit 30

VARIETAL

100% Syrah.

APPEARANCE

Very deep red colour.

AROMA

The nose has notes of black fruits and spices.

PALATE

Fruity, spicy, peppery palate with coated tannins and good length.

VINIFICATION

The harvest is 100% destemmed. It begins with a cold maceration (12°C) for a week, then the fermentation takes place naturally (no yeast addition). The temperatures are regulated during the 21 days of vinification. Morning and evening the tanks are lifted and are saturated with CO2.

MATURATION

The wine first spent 3 months in vats then a year in oal barrels aged 2-8 years.

FOOD MATCHING

To be enjoyed with red meats.

CELLARING

Ageing potential of 15 years.