



Delas Freres

2013 CORNAS 'CHANTE-PERDRIX'
CORNAS

The vineyard lies entirely on the commune of Cornas located on the right Rhône river bank. The Cornas wines have been invariably famous since the 10th century. They were served to kings, both in France and elsewhere. AOC status and improved quality have enabled the vineyard to regain its reputation.

Winemaking

The soils are varied, with odd alluvium deposits on steep, shale slopes that are held up by dry stone walls. The climate is mid continental, well protected and exposed to the sun by steep south and south-east facing slopes. This wine is a blend from grapes grown on various plots, all of them are facing south. All the grapes for the cuvée "Chante Perdrix" are picked by hand, plot by plot, when they have reached their optimal maturity. Fermentation takes place in traditional, open-topped concrete tanks, after three days pre-fermentary skin contact at cool temperatures. Fermentation continues at controlled temperatures between 82°F to 86°F (28° and 30°C). Daily cap pushing down and pumping over are carried out for about 10 days. The total vatting time is up to 20 days. Ageing lasts between 12 and 14 months in oak barrels. Regular racking brings enough oxygen to allow the tannins optimum maturing.

Tasting Notes

The color is an intense garnet red. In its youth, this wine has strong blackcurrant aromas. With time, the fruit aromas gradually fade, giving way to hints of pepper and licorice. The palate is structured and has the strongly defined flavors that are typical of this terroir.

Serving

Pair this wine with mixed grills such as wild mushrooms and spicy stews made with game. This wine needs at least three years of cellaring before it can open up its complexity. If kept for longer, the wine should be decanted before serving.

Technical Information

Appellation:	Cornas
Varietal(s):	100% Syrah
Wine Alcohol:	13%
Suggested Retail Price:	\$54.99

