

PIC & CHAPOUTIER CORNAS

WINEMAKER

Anne-Sophie Pic & Michel Chapoutier

WINE REGION

Rhône Valley

STORY

M. Chapoutier began in 1808, and has since expanded into an internationally recognized domaine. Today, Mathilde and Maxime bring a new generation in to join Corinne and Michel Chapoutier and perpetuate the tradition of a family business, continuing to share a very particular vision of the world of wine – a philosophy based on the concept of ‘terroir’, continuing to uphold the convictions that make ‘M. Chapoutier’ the most admired brand name in French wines worldwide.

VINEYARD

The grapes are sourced from 3 areas in the appellation. First, from Foothills made up of alluvium from a highly decomposed granite bedrock (gore). Secondly, from Granite slopes with more limestone, located in the north of the appellation (Arlettes). Lastly, A later ripening area at higher altitude (Saint-Pierre) composed of granitic sands with limestone and silt deposits.

VINIFICATION

Harvest occurs by hand. Traditional vinification in concrete tanks. Extraction using the pumping over method. 4 week maceration period. The wine is aged for 14 months in oak barrels previously used for one to two vintages.

TASTING NOTES

Black and purple hues in the glass, with an intense nose of black fruit, spices and smokyness. On the palate, the wine gives a sensation of volume, is full-bodied on the palate, well-structured, meaty and crisp. This is a powerful, distinguished Cornas, which shows a great deal of balance and finesse.

FOOD PAIRING

Perfect with Duck Confit enhanced by lavender and herbs.



QUICK FACTS

VARIETY

100% Syrah

AGING

Oak

FARMING

Certified Organic

