



Domaine
LEMENICIER

AOP Wines

Cornas | Saint-Péray | Crozes-Hermitage



AOP Cornas

Technical sheet :

Varietals : 100% Syrah

Vinification : Depending on the age of the vines, our Cornas are vinified 2 different ways: Old vines are 100% destemmed before going to stainless vats. Punch downs occur twice a day, morning and evening. As for the younger vines, located on the elevated plots with high granite soil composition. They are harvested later and not destemmed before going into vats for fermentation. Similar regime of push downs twice a day. The vinification lasts between 22 and 28 days. The 2 cuvées are aged separately for 12 months in oak casks. The assemblage is done prior to bottling.

Eye : Darker purple color, intense with violet reflects

Nose : Structured by the aging, the nose needs to open up to reveal notes of ripe dark berries along floral hints, gingerbread, mokka, liquorish, violet and cherry.

Tasting notes : very generous, silky, mineral with melted tannins.. firmer on the palate with fresh acidity.

