



Cuvée Emotion, AOC Cornas, Rouge, 2021

AOC Cornas, Vallée du Rhône, France

A family estate of 20 ha, constant in quality and located between the AOP Saint-Joseph and Cornas.

PRESENTATION

"Emotion" represents the know-how of two brothers, Eric and Joël Durand, who have been managing the family estate since 1991 and are certified "High Environmental Value". Thanks to their great savoir-faire in vine management, this cuvée reveals elegance and finesse.

TERROIR

Plots oriented south/south-east, on the "lieux-dits" : Mazards, Patou, La Cote, Chaillots. Altitude 120 to 200 m.

WINEMAKING

Manual harvest at full maturity in small boxes. Partial destemming (80%). Fermentation in concrete and stainless steel vats at controlled temperatures (max. 28°C). Maceration lasts 18 to 25 days.

Malolactic fermentation in oak barrels

AGEING

12 months in 228l oak barrels and 600l "demi-muids" (20% new).

VARIETAL

Syrah 100%

SERVING

16-18°C

TASTING

The nose is dominated by red and black fruit aromas, with notes of spices, and pepper. The palate is full-bodied with toasted, roasted aromas, black olive and licorice notes. The tannic structure delivers a racy wine with great personality.

FOOD PAIRINGS

Game, red meats and cheeses, chocolate desserts...



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