

# CORNAS

## *Hypsos*

*It is at Cornas, perhaps the most secret of the northern Rhône Crus, that we wished to expand the range of our terroirs*

*There are only 130 hectares of vineyards in this, the only commune that bears the name of its Cru. Syrah reigns supreme on the steep, sun-kissed vineyard slopes. It is not hard to work out why Cornas got its name, which means “burnt land” in Celtic. It is hot in our parcel of Cornas, as it is throughout the entire appellation, with a dry heat which results in extremely ripe grapes. It is also not surprising that the harvesting of the northern Rhône’s red grapes often starts with this Cru.*

*To pay tribute to the terroir where our vines culminate and in our quest for excellence, we have named our Cru Hypsos.*

*Literally, “Hypso” means height in Greek, but remember that in ancient times, according to the philosophers, Hypsos meant a sublime and perfect achievement.*

*This quest for excellence is coupled with the strong character of this micro-terroir made up of granite and saprolite. Helios, the Sun, which shines on our vines, helps to achieve Hypsos*

### **Vintage : 2019**

**Production** : 3000 bottles 750ml

**Grape Variety** : 100% Syrah

### VITICULTURAL DATA

**Average age of the vines** : 15 years

**Type of soil** : micro-terroir composed of granite and saprolite with soft schist

**Altitude** : 320m

**Climate** : Oceanic and continental

**Density of plantation** : 7000 vines/ha

**Yield** : 40Hl/ha (5000kg/ha)

**Cultivation techniques** : Organic growing methods vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

### **Harvest**

Hand picking harvest

It took place during the second fortnight of September

### **Vinification**

Total de-stemming 100%, No crushing

Short cold maceration was applied before fermentation

28 days of maceration with punching of the cap

Temperature control during the fermentation

Maturing 100% Barrel for 18 months

### **Presentation**

Bottle : Burgundy

Cork : Natural 44\*24

Cap : thick aluminium

Box : C/12 bottles 750ml

### **Tasting notes**

The dark, opaque, almost black-red hue of our Cornas displays purple tints in its youth, which take on beautiful amber tones over time. The wine is an explosion of red fruit on the nose, where subtle hints of violets and intense notes of pepper can also be detected. With age, the wine offers up aromas of truffle, liquorice and cooked fruit. This wine, for laying down, is instantly seductive due to the power of its tannins and later, due to their smooth and velvety texture. Ideal drinking temperature: 16°C. Food pairing suggestions: This wine, when young, pairs wonderfully well with red meats. With age, it is perfect with game.



### WINE ANALYSIS

**Alcohol** : 13.59%

**Residual sugars** : <2g/liter

**pH** : 3.73

**Total Acidity** : 3.55 g/liter

### AWARDS

Jancis Robinson

15.5/20

Decanter

92/100

