

# VIDAL-FLEURY

## CORNAS

2021



The terroir of Cornas is composed of granitic arenas shaped by the Rhône River. The climate is temperate, strongly influenced by a southern exposure and the Arlettes massif to the north, providing protection from cool winds. Our cuvée comes from grapes cultivated in the northern part of the appellation, between Saint-Pierre and Les Eygas.

2021

The vintage of 2021 was marked by freshness. May and June, cooler than usual, delayed flowering. The summer sunshine provided the necessary warmth to enrich the grapes with sugars and aromas. Subsequently, meticulous aging, tailored to each wine and terroir, brought out the full potential of our cuvées.

Harvest began on September 18th.



Syrah



Winemaking with destemmed harvesting, alcoholic fermentation under controlled temperature, and a maceration period of two to three weeks. Aging in oak barrels for the entire batch for twenty months, including 40% new barrels.



Purple robe with violet reflections. A complex and refined nose with floral notes, aromas of rosemary, licorice, and also spicier notes with a pronounced pepper character. The palate is concentrated and elegant. The strength of the tannins and their silky and velvety aspect provide a perfectly balanced structure. The fleshy finish reveals smoky aromas.



Aging potential between 15 and 20 years.



To be paired with meat-based dishes such as Châteaubriand beef fillet with chanterelles or stuffed quail with foie gras. It can also accompany warm appetizers like œufs meurettes, truffled bone marrow, or other spicier dishes, including Indian-spiced beef samosas.



**JEB DUNNUCK 90/100 :**

« Great nose of ripe red and black fruits as well as perfumed floral, violet, and peppery nuances. It's medium-bodied and has a supple, elegant mouthfeel, ultra-fine tannins, and a great finish.

*Jancis Robinson*

15.5/20

