

LA LOUVEE (The She-Wolf) CORNAS



Anne Colombo's secret garden

Grape Variety:

100% Syrah, old vines (up to 90 years old) facing the south.

Terroir:

Single parcel vineyard, part of the "La Côte" slope on the emblematic granitic soil of the Cornas region.

Vinification:

The grapes are hand-picked, de-stemmed and vinified in controlled temperature vats with 1 month maceration. Then the wine is aged in oak barrels for 22 months (15% new, the rest in 1 to 3 year old barrels).

The wine is certified **Organic**.

Tasting notes:

Hue:

Superb and deep ruby colour.

Nose:

Powerful, rich, complex. Notes of black fruit and liquorice but also garrigue (scrubland) and minerality.

Palate:

The palate is harmonious, elegant and concentrated.

A well-balanced wine, with a good structure with elegant and silky tannins.

Service

This wine can be enjoyed after 3 or 4 years, but it can be aged up to 20 years.

Served at 18°C/64°F and decant if possible.

Food matches

Divine with red meat such as prime rib, or with a pigeon casserole.