

DOMAINE DURAND

CORNAS
Empreintes

This 23-hectare family estate is managed by the Durand brothers, Eric and Joël. The production revolves around 3 appellations within the Northern Rhône Valley: Saint-Joseph 8.5 ha, 9.5 ha in red and Saint-Péray 1.8 ha. The various grape varieties are planted on the steep granite slopes of the right bank of the Rhône as well as on some limestone foothills. The estate is run under sustainable agriculture, and the search for the best balance of the vine within its environment allows for the perfect expression of the different terroirs of the estate. The various manual cultural practices, along with the pursuit of optimal grape maturity, enable the production of exceptional wines.



100% Syrah

57-61°F
14-16°C

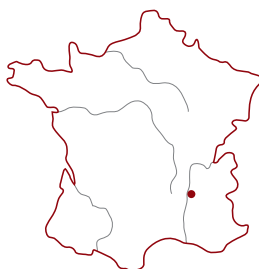
5-11 years

25 till 50
years old

Sustainable

40 hl/ha
15000 bottles

TERROIR



VINEYARD : 4.5 hectares

TERROIR : Plots selection

SOIL : Granite

WINEMAKING

HARVEST : Manual harvest in grape boxes.**VINIFICATION** : Fermentation starts after destemming at 75% and cold maceration for 12 hours. The cap is punched every day by hand between 21 to 28 days.**MATURATION** : 12 months in barrels. 25% new oak.

TASTING NOTES



Black colour

Hyacinth and peony, smoked tea
and fernSingular sweetness with cherry stone
flavors

FOOD PAIRING

Refined meat

Stuffed poultry

Cheese