

## DOMAINE DURAND

CORNAS  
Prémices

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

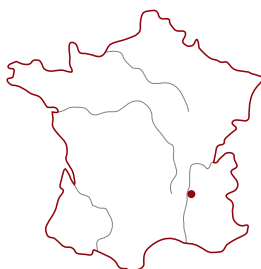
6-10 years

20 till 50  
years old

Sustainable

40 hl/ha  
12000 bottles

## TERROIR

**VINEYARD** : 4.5 hectares**TERROIR** : Selection of plots in area producing soft refined wines**SOIL** : Granite

## WINEMAKING

**HARVEST** : Manual harvest in grape boxes.**VINIFICATION** : Fermentation starts after destemming at 85% and cold maceration for 12 hours. The cap is punched every day by hand between 21 to 28 days.**MATURATION** : 12 months in barrels. 20% new oak.

## TASTING NOTES



Deep red colour colour



Black fruits, spices, irises and buttery notes



Black olive and fleshy tannins

## FOOD PAIRING

Skillet tuna fillet with soy juice

Black pork roast with pepper

Wild boar stew