

# DOMAINE J. DENUZIÈRE CORNAS

2020

## Country

France

## Region

Rhône Valley

## Varietal

Syrah

## Winemaker

Caroline Moro

## Alcohol Content

14%

## Total Sulfur

No data

## Residual Sugar

No data

## Acidity

No data

## HISTORY

Founded in 1876, J. Denuzière is centered in the heart of Condrieu. Today, Caroline Moro is the head winemaker whose approach to winemaking can be surmised in a word: gentle.

Locally known as the wine interpreter, Moro's philosophy around vineyard management, harvest and fermenting is to tread lightly, handle delicately and wait patiently.

"The magic of wine is to be confronted with choices everyday, driven by our sensitivity; our intuition. I like living in this unique and uncertain side. This is what I call the soul of the wine." -Caroline Moro

## VINIFICATION and MATURATION

Hand picked and de-stemmed. Cold maceration for 48 hours, indigenous fermentation for 3-4 weeks long with daily pump over and punch downs. Wine is transferred to neutral French oak 225l and 600l barrels. Élevage on fine lees for 18 months before bottling.

## VINEYARD



En Sauman is a 1.3 hectare southeast facing parcel, planted on steep terraces planted to granite-rich soils. No ploughing between rows allowing for a maximum of pollinators and biodiversity in the soil. Dry-farmed, organic practices.

## TASTING NOTES



Complex bouquet of blackberries, black cherry, black olive and garrigue. Silken tannins on the palate, warm spice accompanies a long finish.

## FOOD PAIRING



Eggplant parmigiana, roasted pheasant and duck, grilled lamb, Ossau Iraty, Bleu des Causses cheeses.

