


# M. CHAPOUTIER

## Temenos Cornas

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VARIETALS	100% Syrah
VINTAGE	2022
REGION	Cornas, Rhône Valley, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Deep black hue flecked with purple.
NOSE	Reductive nose with notes of graphite, black fruit jelly and laurel, complemented by hints of cedar and fig leaves.
PALATE	Broad on entry, then big on the mid-palate with velvety tannins, yet is is ethereal. Shows nice balance between freshness and power with an aromatic range dominated by spices, nice ripe black fruit and sooty notes. Superb concentration in terms of fruit and quite classical Syrah characteristics - albeit in a chary and discreet way.
AGEING	Fermentation in cement tanks. Aged for 18 months in barrique (20% new).
PAIRING	Perfectly paired with skewers of beefs and vegetables marinated in pesto.
READINESS FOR DRINKING	Drink now, better from 2023 to 2033.
RATINGS	95pts <sup>++</sup>
	4.1 
ORDER CODE	FR0410

Vin biologique / Organic wine.

