

# Domaine du Lionnet



## Cornas Pur Granit



### At a Glance:

- **Appellation:** AOC Cornas
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 1,800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing, terraced Pierre lieu-dit high on the slope in Cornas
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted from 2008 and 2011 at 8,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

### In The Cellar:

- **Fermentation:** Spontaneous, as whole clusters in concrete and stainless-steel tanks. Cuvaison lasts 20+ days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18 months in neutral demi muids (50%) and neutral barriques (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after malolactic and at bottling, with c. 20 mg/l free sulfur and c. 65 mg/l total sulfur

### In The Glass:

2016 marks the debut vintage of Ludovic and Corinne's "Pur Granit"—from a southeast-facing one-hectare parcel of selection massale Syrah, planted between 2008 and 2011, in the vineyard of Saint-Pierre at around 380 meters altitude. The combination of high altitude and pure granite soil (hence the name) yields a taut, racy Cornas of remarkable focus and mineral purity.