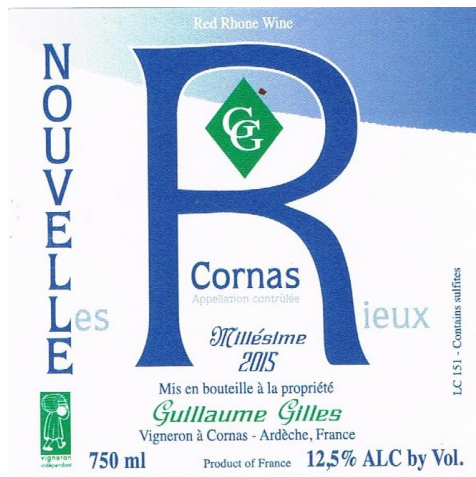


# Guillaume Gilles



## Cornas R



### At a Glance:

- **Appellation:** AOC Cornas
- **Encépagement:** Syrah (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the Rieux lieu-dit, near the top of the Cornas slope at 400-450 meters above sea level
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted at 6,000 vines/ha in 2010
- **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 bunches in concrete vats
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, vat following alcoholic fermentation
- **Élevage:** 18 months in neutral demi-muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No more than 60 mg/l total sulfur

### In The Glass:

The "R" in this wine's name stands for Les Rieux, a vineyard situated up above the main amphitheater of Cornas at a lofty 400-450 meters altitude. Guillaume acquired acreage here in 2010, immediately planting vines on its soils of white granite which had never before borne wine. Whereas before the turn of the century there was really nothing planted above 300 meters in Cornas, today's warmer climate allows for wines from plots like this one to reach full maturity at modest alcohol.