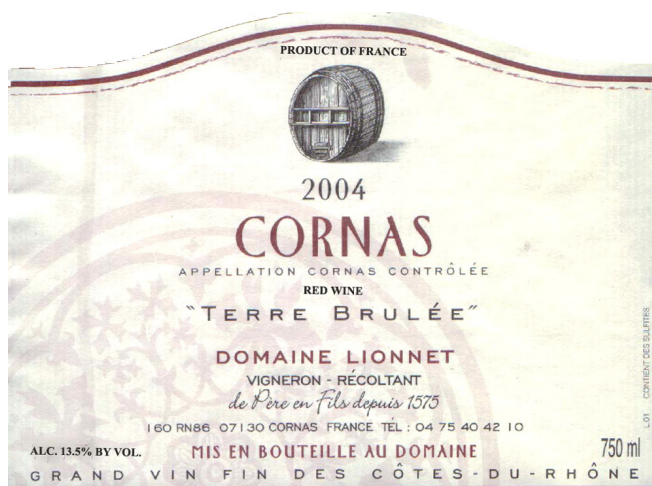


Domaine du Lionnet



Cornas Terre Brûlée



At a Glance:

- **Appellation:** AOC Cornas
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 8,000-11,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Combes, Mazards, Chaillot, Pied de la Vigne, and Chataignier parcels in Cornas
- **Soil Types and Compositions:** Granite in all sites except Le Chataignier, which is on limestone-clay
- **Vine Age, Training, and Density:** Staked and head trained, vines are planted at 8,000 vines/ha and are 80, 45, 45, 60, 70, and 4-7 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, 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:

Terre Brûlée is the estate's flagship cuvée from very old plantings in several notable Cornas vineyards: Mazards is dark and powerful; Chaillot brings granitic heft and dusty spice; clay-limestone Pied de la Vigne, flanking Chaillot's eastern edge, provides structural rigor; and Combe, the southernmost lieu-dit in the appellation, comprises sandy granite soils which give rounder, more voluptuous fruit and overtly floral aromas. This is a Cornas of immense concentration, deep, meaty aromatics, effusive spiciness, and a bristling tension that is thrilling in its vibrancy.