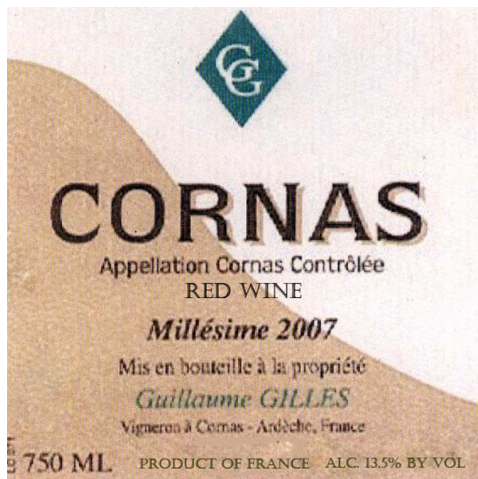


Guillaume Gilles



Cornas



At a Glance:

- **Appellation:** AOC Cornas
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 8,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From three parcels of south-southwest-facing vines within the Chaillot section of the Cornas slope, La Combe de Chaillot, Les Terrasses, and Les Grandes Mures
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted at 6,000 vines/ha from 1950-1980
- **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 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:

Guillaume's flagship Cornas comprises three separate parcels, all within the renowned vineyard of Chaillot: the lower-lying Combe de Chaillot, with its sandier soils, offers more straight-forward fruit; Les Terrasses, high up on the steep slope with poor topsoils, contributes granitic punch and intense spiciness; and the also-terraced Grandes Mures, with its sun-soaking southward exposition, provides sumptuously dark-fruited contrabass notes and enhances the final blend's overall structure.