

# Domaine du Lionnet



The Lionnet family has been farming in Cornas since 1575, and the four-hectare domaine today comprises an impressive array of very old vines in some of the area's greatest sites. In 2003, Corinne Lionnet and her husband Ludovic Izerable—originally from Grenoble—assumed control of the family holdings, and we have witnessed with great delight a steady and remarkable improvement over the ensuing vintages. Like Guillaume Gilles, they have recently acquired new holdings in Cornas' higher-altitude reaches, pointing a way forward both for the domaine and the appellation itself. Ludovic and Corinne are great friends with Guillaume, and the constant dialogue among them about their craft benefits everyone involved. Although Lionnet's practices are quite close to that of Gilles—natural fermentations, no de-stemming, neutral 600-liter barrels for ageing—the wines are more chiseled, leaner and slightly sterner in their youth, yet equally classic in personality and revelatory with proper bottle age. Old vines, organic viticulture, hands-off cellar work, and age-worthy, terroir-transparent wines make this one of the most exciting domaines in Cornas today.

## Viticulture:

- **Farming:** Certified organic by Ecocert since 2009, practicing biodynamic since 2017
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual hoeing and ploughing by horse to maintain vineyard health
- **Soils:** Granite and limestone-clay
- **Vines:** Staked and head trained, vines are planted at 8,000 vines/ha and are 45, 60, 70, 80 and 4-7 years old.
- **Yields:** Controlled through severe winter pruning, debudding, and an occasional green harvest, yields average c. 35-40 hl/ha
- **Harvest:** Entirely manual, usually in mid-September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment spontaneously as whole clusters in concrete and stainless-steel tanks. Cuvaison lasts 20+ days.
- **Extraction:** Wines seem pumpovers and punchdowns by foot during cuvaison.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

## Aging:

- **Élevage:** 18 months in neutral demi-muids and neutral barriques
- **Lees:** Wines are racked off their gross lees after cuvaison and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied after maloactic, during élevage if necessary, and at bottling, with c. 65 m/l total sulfur and 20 mg/l free sulfur.