

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

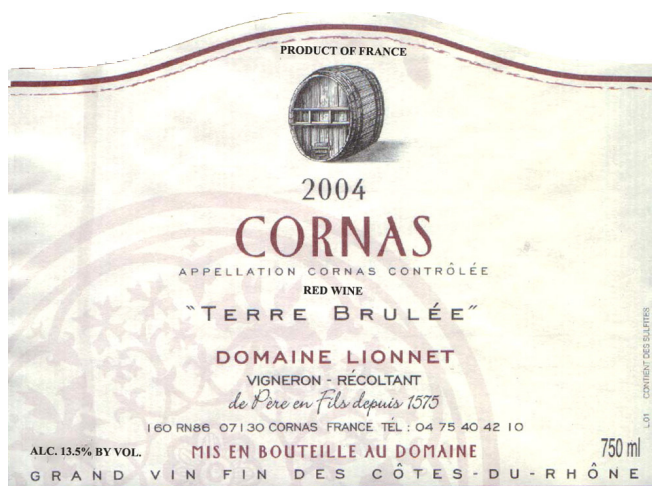
Aging:

- **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.

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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

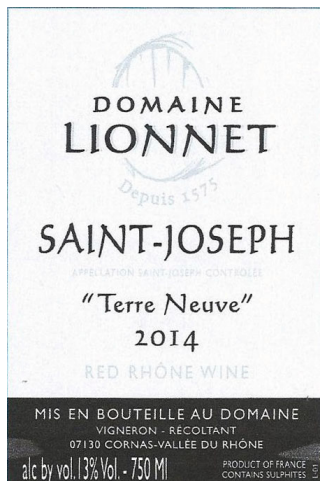
In The Glass:

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.

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Saint Joseph Terre Neuve



At a Glance:

- **Appellation:** AOC Saint Joseph
- **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 the Giraud and Les Côtes lieux-dits, which comprise 6 east-facing terraces near the commune of Châteaubourg
- **Soil Types and Compositions:** Limestone-clay and silt
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted from 2008-2012 at 8,000 vines/ha
- **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:

Ludovic and Corinne own just shy of a hectare of Saint-Joseph, in the village of Châteaubourg—the southernmost village in the appellation, just north of Cornas. This is Saint-Joseph with a Cornas sensibility: embracing of its spiciness, firmly structured, and rivetingly mineral-driven.

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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.