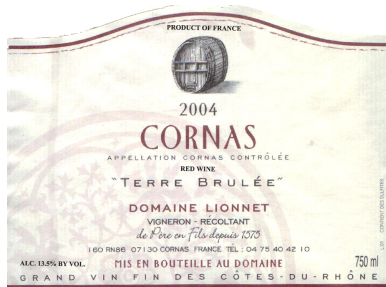




Domaine Name	DOMAINE LIONNET
Family/Owners Name	Corinne IZERABLE- LIONNET Ludovic IZERABLE
How many years has the family owned the domaine?	Since 1575
How many hectares of vines are leased?	0
How many hectares of vines are owned?	Cornas : 2ha70, Saint Joseph : 0ha 70
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified? When?	Certified Organic by Ecocert. We didn't ask our certification for US. Biodynamic production for the vintage 2017
Describe your vineyard management practices (e.g. low-intervention, organic, biodynamic, standard, etc.). PLEASE ALSO ADDRESS THE FOLLOWING IN YOUR REPLY:	Vines work by hand (pruning, de-budding, training vines on wires, clipping, leaf-thinning)
Do you do field work and harvest manually? By machine? By horse? Do you practice green harvest? Leaf thinning?	Soil works by crawler tractor or by horse.
How do you fertilize?	We use compost in Autumn. For vines leaves we use horsetail and nettle manure from April to June. Green harvest and leaf-thinning when it is necessary
Do you typically sell or buy any grapes? Please specify.	No
Do you sell off any of your wine en vac?	No



## GENERAL INFORMATION

Appellation

Cepage/Uvaggio

%ABV

# of bottles produced

Grams of Residual Sugar

## VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Exposures and slope of vineyards

Soil Types(s)

Average Vine Density (vines/HA)

Approximate harvest date(s)

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

CORNAS

syrah

From 12,5 to 14,5

From 8000 to 11000

0

Combes 80 years, Mazards 45 years, Chaillot 45 years, pied la vigne 60 and 70 years, chataignier 4 to 7 years

Combes plains Lower part of the hillside. Mazards Eas Lower part of the hillside. Chaillot North-east Slope 25% on terraces. pied la vigne South Slope 20% on terraces. Chataignie South-eas Slope 30% on terraces

Combes Granite

Mazards Granite

Chaillot thin granite

pied la vigne clay-limestone

chataignier Granite, poor soil

8000 vines/ha

Mid-september

2016 : May and June : cool and rainy



HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Late July : warmer. August : very hot and dry. Harvest about September 20th. 2015 : May and June : cool and rainy. July and early August : very hot and very dry. Rainstorm the August 15th so moderate temperature. Hot September. Harvest from 10 to 15 of September. Then chain of rains. 2014 : Early and hot spring. July cool and humid. August hot. Dry September, moderate temperature. Harvest late September

WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

100% Whole cluster

Fermentation: vessel type and size

Concrete tank for Mazards, Combes, Chaillots and Pieds la vigne. Stainless steel tank for Chataignier

Duration of cuvaision

20 days and more

Duration of contact with lees

With cap

Select or indigenous yeast?

Indigenous yeasts

Please share notes about winemaking process for this wine.

Grape berries are split in fields into harvest bins (80kg) then emptied in tanks.

PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

Pumping-over for 2 to 3 days, then punching-down by feet for all the fermentation and maceration

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Running of the free run wine then pressing with wooden press. Blending of free run wine with press wine. Malolactic fermentation in tank. Ageing in barrels

Elevage: vessel type(s) and size(s)

Ageing 50% Big barrels (from 4 wines and more) and 50% Barriques (from 3 wines and more)

Duration of elevage

18 months

Duration of bottle ageing before release to US market

15 months

Do you practice fining and filtration?

No fining. No filtration



Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Sulphiting: -After malolactic fermentation. During the ageing after analysis. Before bottling. Total SO<sub>2</sub>: 65mg. Free SO<sub>2</sub>: 20mg

2014 The usual vintage for Cornas. Nice weather and slow ripening. Harvest late September, very ripe grapes without excess of heat. Very well-balanced wine, with complexity. Similar to 2007. Yield : 33 hl/ha



## WINE 2

### GENERAL INFORMATION

Appellation

Saint Joseph

Cepage/Uvaggio

syrah

%ABV

From 12,5% to 14,5% by vol

# of bottles produced

600 in 2013, 1200 in 2014, 1800 in 2015

Grams of Residual Sugar

0

### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

Chateaubourg. Lieux dits Giraud/ les côtes

Exposures and slope of vineyards

6 terraces with East exposure

Soil Types(s)

Clay, silt limestone

Average vine age (per vineyard)

Planting from 2008 to 2012

Average Vine Density (vines/HA)

8000 vines/ha

Approximate harvest date(s)

Mid-september

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

2016 : May and June : cool and rainy

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

Late July : warmer. August : very hot and dry. Harvest about September 20th. 2015 : May and June : cool and rainy. July and early August : very hot and very dry. Rainstorm the August 15th so moderate temperature. Hot September. Harvest from 10 to 15 of September. Then chain of rains. 2014 : Early and hot spring. July cool and humid. August hot. Dry September, moderate temperature. Harvest late September

### WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

100% whole cluster

Fermentation: vessel type and size

Concrete tank

Duration of cuvaison

20 days and more

Duration of contact with lees

With cap

Select or indigenous yeast?

Indigenous yeasts

56-43 58th St, Maspeth, NY 11378  
(800) 910-1990

info@madrose.com • madrose.com



PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Grape berries are split in fields into harvest bins (80kg) then emptied in tanks.

Pumping-over for 2 to 3 days, then punching-down by feet for all the fermentation and maceration. Running of the free run wine then pressing with wooden press. Blending of free run wine with press wine. Malolactic fermentation in tank. Ageing in barrels

Elevage: vessel type(s) and size(s)

Ageing 50% Big barrels (from 4 wines and more) and 50% Barriques (from 3 wines and more)

Duration of elevage

12 months

Duration of bottle ageing before release to US market

6 months

Do you practice fining and filtration? If yes, please describe

No fining, No filtration