

VINCENT PARIS

Cornas La Geynale 2021

\$107.99*

* Suggested retail price

DOMAINE VINCENT PARIS
CORNAS

| | | |
|---|-----------------------|-------------------------------------|
|  | Product code | 764377 |
|  | Format | 6x750ml |
|  | Listing type | Allocated |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | France |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region | Rhône Valley |
|  | Subregion | Northern Rhone |
|  | Appellation | Cornas |
|  | Varietal(s) | Syrah |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |

ABOUT THIS WINERY

Vincent Paris has rapidly ascended to become one of the stars of the tiny Cornas appellation. Blessed with a collection of small parcel, old vine vineyards (some nearly 100 years of age) which he inherited from his grandfather, Vincent has turned out some of the most exciting wines in the region in the past decade.

TASTING NOTES

This cuvée has a black color and a nose of great complexity. There are black fruits and spices. In the mouth we find the richness of black fruits embellished with this minerality which gives the wine a magical balance. The wine is dense, rich, powerful, complex while remaining fresh and the tannins, although still present, are perfectly in harmony.

PRODUCT NOTES

The Cornas La Geynale comes from my best plots, located on the best terroir of the appellation, the Reynard district. In this district, one hillside stands out, La Geynale. These are century-old vines on steep slopes facing due south, all the fundamental elements to make an exceptional wine. We obtain a wine with a unique character, of great complexity, with a strong tannic but silky presence, powerful and suave flavors and an endless length in the mouth.

PRODUCTION NOTES

Starts with a week of cold maceration, then the fermentation starts naturally. The tank is raised morning and evening, the use of carbon dioxide reduces the SO2 input. After 4 weeks the wine is racked and the marc pressed; Drip and press juices are assembled. A first settling removes the coarse lees. The wine is then aged for 1 year in oak barrels that are 1 to 8 years old, there are no new barrels to preserve the flavors of the terroir. When bottling, the wine is fined to clarify and refine it....



- 97 Points -
James Suckling

- 96 Points -
Decanter

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