

## VINCENT PARIS

### *Cornas Granit 60 Vieilles Vignes 2021*

**\$134.64\***

\* Suggested retail price

DOMAINE VINCENT PARIS  
**CORNAS**

|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|    | Product code          | 512699                              |
|    | Format                | 6x750ml                             |
|    | Listing type          | Private Retail - Special Order      |
|    | 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

Enticing aromas of violet, cherry, blackberry, liquorice stand out.

On the palate, spices and notes of black fruit jam flatter the taste buds. There is a great concentration, accentuated by silky tannins. Very long in the mouth.

#### PRODUCT NOTES

This cuvée is intended for laying down. Recommended waiting time is 4 or 5 years before opening the first bottles.

#### PRODUCTION NOTES

The harvest is destemmed at 70%. After a week of cold maceration (12°C) fermentation starts naturally, the vats are pumped up morning and evening and are saturated with carbon dioxide. Vinification lasts 3 to 4 weeks.



**- 97 Points -**  
James Suckling

**- 92 Points -**  
Decanter

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