


M. CHAPOUTIER

Temenos Cornas

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2016
REGION	Cornas, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Deep black hue flecked with purple.
NOSE	Reductive nose with notes of graphite, black fruit jelly and laurel, complemented by hints of cedar and fig leaves.
PALATE	Broad on entry, then big on the mid-palate with velvety tannins, it shows nice balance between freshness and power with an aromatic range dominated by spices, nice ripe black fruit and sooty notes.
AGEING	Malolactic fermentation in Burgundy barrels (20% new) and 16-18 months' ageing.
PAIRING	Skewers of beefs and vegetables marinated in pesto.
READINESS FOR DRINKING	Drink now or for the next 10 to 15 years.
RATINGS	92pts 
ORDER CODE	FR410

Wine made from organic grapes since 2012.

