

Domaine du Coulet Matthieu Barret Cornas "Brise Cailloux" red 2023



Product price:

€252.00

Product features:

Area: NORTHERN RHONE

Winemaker: Matthieu Barret

Vintage: 2023

Appellation: Cornas

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Alcool: 12,5

Product short description:

The "simple" Cornas from Matthieu Barret... and what a Cornas! Beautiful balance thanks to a vintage of lovely freshness and also good aging potential, which is not an exception for Cornas... Enjoy this superb fruit-forward Cornas, organic, fresh, and digestible right now. The winemaker does not recommend decanting.

Product description:

PRESENTATION OF DOMAINE DU COULET
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine du Coulet Cornas "Brise Cailloux" red 2023 signed Matthieu Barret

Technical sheet written by the domaine:

Grape variety: 100% syrah

Soils: highly degraded granite "gore" and clay-granitic band. A blend of selected old vines and young vines across the entire domaine except on the top of the slopes.

Lieu dits: Genale, Mazards, Patronne, Arlettes, Les Eygas

Average age of the vines: 40 years, average yield: 25 hl/ha.

Vinification: indigenous yeasts, vertical press, low-temperature fermentation for three weeks.

Aging: 15 months, of which 70% in 400 and 500-liter casks, and 30% in oval tanks, with two rackings.

Bottling: tangential filtration and 1g/hl of added sulfites.

Tasting: a wine taut on acidity and minerality, aromatic, very spicy, with high drinkability. This first selection of Cornas is intended to be contemporary and should be enjoyed earlier than classic Cornas. The wines will reveal themselves around their fourth year.

To be enjoyed between 2 and 12 years depending on your preference and especially your patience!