# CORNAS: RENAISSANCE

**Style**

Mid-weight, earthy, dark, dry red.

**Region**

Northern Rhône

**Producer**

Auguste, Pierre & Olivier Clape.

**Appellation**

Cornas, on the west bank of the Southern Rhône just above Saint Péray.

**Cépage**

100% Syrah.

**Tasting Note:**

This is a slightly lighter, more forward and approachable wine than the Clapes' classic Cornas but it still displays all the signature characteristics of this domaine  a bouquet of dark hedgerow berries, a core of complex black fruit tastes with a grainy texture and a fine structure of tannins.

**Serve**

Decanted with robust grills, roasts and stews.

**Cellarage**

Best drunk between 3 and 12 years of vintage.

**Vinification**

The grapes are picked at optimum ripeness from 20(+) year-old vines, grown on the climats of Geynale, Tézier, Mazards, Patou and Pied la Vigne. Circa seven days of fermentation (with stems) at up to 34°C is followed by 3-7 days maceration to extract optimum tannins.  Malolactic fermentation then takes place in wood followed by an 18 month élevage.  Each lieu-dit is vinified separately and assemblage takes place just prior to bottling to produce the complex and distinctive house style.

**History**

The Clapes farm 5.38 hectares of vines at Cornas with further parcels classed as Côtes du Rhône and Saint-Péray. Although there have been Clapes at Cornas for at least 250 years, Auguste (who has ostensibly retired but is still on hand to give sage advice) is a first generation vigneron having acquired his vines through marriage to his wife Henriette, his first vintage was in 1949. Auguste was joined by his (then 40 year-old) son Pierre in 1989 (who is now the President of the local growers union) and he has been joined in turn by his son Olivier. The entire Clape operation is infused with a sense of cautious modesty and genial simplicity  they have secured a profound international reputation by consistently producing top quality wine.

YAPP BROTHERS