

# CORNAS: DOMAINE DU BIGUET

## Style

Full-bodied, dry, red.

## Region

Northern Rhône

## Producer

Jean-Louis Thiers.

## Appellation

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

## Cépage

100% Syrah.

## Tasting Note:

This atypically forward Cornas has classic black fruit aromas and a warming palate of spicy, dark, stone fruit over supple tannins.

## Serve

With grills, stews, red meat especially game.

## Cellarage

2-10 years from vintage.

## Vinification

Hand harvested grapes, from very old vines (70+years) grown on the warmer southern slopes are (usually) de-stemmed prior to pressing and a 3-week cuvaison in open steel vats, undergoing daily pipeage before a 12 month élevage (60% in 1-4 year old oak barriques and 40% in vat) prior to fining and (unfiltered) bottling.

## History

Cornas is best known for its dense, brooding red wines made from 100% Syrah.

Jean-Louis Thiers is a first generation wine maker, known primarily for his Saint Péray, although his family have owned vines, whose fruit has been sold to local négociants, for generations. He is typical of a younger generation Cornas producers, producing fruit-driven accessible wines that are helping revive the fortunes of the appellation. Since 1984 Jean-Louis has farmed 1 hectare of Cornas vines split between two parcels in the climats of Combe and Saveaux.

