Maisons Marques & Domaines

Delas Frères

Cornas Chante-Perdrix

Rhône, France
Vintage: 2019

Overview

The vineyard lies entirely on the commune of Cornas located on the right Rhône river bank. The Cornas wines have been invariably famous since the 10th century. They were served to kings, both in France and elsewhere. AOC status and improved quality have enabled the vineyard to regain its reputation.

Winemaking

All the grapes used in the "Chante Perdrix" cuvée are picked by hand, plot by plot, at the time they reach their optimal maturity. The winemaking takes place in traditional, opentopped concrete tanks, after 3 days pre-fermentary skin contact at cool temperatures. The fermentation continues under computer controlled temperatures between 82°F to 86°F. Daily cap pushing down and pumping over are carried out for about 10 days. The total vatting time can be up to 20 days.

Tasting Notes

The color is an intense garnet red. In its youth, this wine has strong blackcurrant aromas. With time, the fruit aromas gradually fade, giving the way to hints of pepper and liquorice. The palate is structured and has the strongly-defined flavors that are typical from this “terroir.”

Food Pairing

Pair this wine with mixed grills such as wild mushrooms and spicy stews made with game. This wine needs at least three years of cellaring before it can open up its complexity. If kept for longer, the wine should be decanted before serving.

TECHNICAL INFORMATION

Varietals: 100% Syrah