

DOMAINE DURAND CORNAS 'PRÉMICES'



100% Syrah. Concentrated nose of stone fruits. Flavors of ripe, dark red fruits with savory notes of violets and garrigue. The mouth is full with soft but tight tannins. Refined. This wine is very generous and long-lasting with a fresh finish. Pair with red meat, meat casseroles, grilled meat, game and cheeses.

From a selection of plots in areas producing soft, refined wines. Granite soils. The vines are 15 years old. The grapes are harvested at peak of ripeness. Fermentation starts after destemming and cold maceration for 4 days. The cap is punched every day by hand. Vinification lasts 18 days. Matured 12 months in casks used 1 to 4 times.

The vineyard, which covers 55 acres, is owned by two brothers, Eric and Joël Durand.

They took over the family estate in 1991 and started bottling their wine. They have learned from previous generations and have improved the quality of their wines year after year. They focus their efforts first in the vineyard, and strive to ensure their harvests will be fully expressive of the terroir. They make wines that have personality, power and are still fine and elegant.

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Tasting Note:

DOMAINE DURAND CORNAS 'PRÉMICES'

100% Syrah. Concentrated aromas of stone fruits; flavors of ripe, dark red fruits with savory notes of violets & garrigue; full with soft, tight tannins; refined, generous & long-lasting with a fresh finish.

Shelf Talker:

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