

LES SINGULIERS



100% Syrah



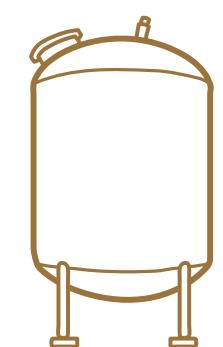
Granite & baryte



Chaban



Manual harvesting



Destemming and gravity-fed vatting.
Cold pre-fermentation. 4-week vatting period.
Aged for 6 months in stainless steel vats, followed by 14 months in second-fill *demi-muids* with 25% new oak.



Deep ruby hue.



Aromas of dark plum, blackberry and baking spices.



Medium-bodied with fine tannins revealing red berry and peppercorn flavours.
Flavourful and concentrated with a persistent finish.

BARYTE AOP CORNAS

DOMAINE
VENÔME