

GUILLAUME GILLES

CORNAS

Rhone , France



Availability	Private import
Human	Guillaume Gilles
Millésime	2016
Appellation	Cornas AOC
Lieu, Lieux-Dits	Chaillot
Sols	Granite Clay Limestone Loess
Altitude Des Vignes	150-250 meters above sea level
Orientation	South South-East South-West
Cépages	100% Syrah
Viticulture	Certified Organic
Palissage	Gobelet
Pi/Hect	6 500 ft/ha
HI/Hect	28 hl/ha
Vendanges	Hand harvested
Vinification	Crushed whole bunches, cement tanks 3 weeks
Levures	Indigenous
Élevage	18 months demi-muids, and 400 litres
Volume D'alcool	13.6% alc./vol.
Sulfites	60 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	3.6 g/l
Color	Deep red
Degustation	Presents a complex bouquet combining beautiful floral notes, black fruits and sweet spices. In the mouth, the juice is dense and the structure proves to be of a rare elegance. Harmony and length.
Temperature Of Service	16°C

BOIRES
