



Matthieu Barret

Cornas “Brise Cailloux” 2015

Farming: Practicing Biodynamic
Harvest: By hand
Total area: 18 hectares

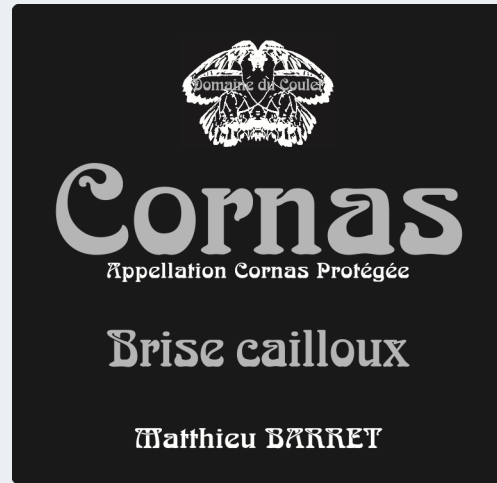
In the vineyard

Soil: Decomposed granite
Vine age: 40 years old
Yields: 25HL/ha
Vineyard size: 7 ha

In the cellar

Yeast: Indigenous
Fermentation Vessel: Concrete eggs
Aging: Aged for the first year in 50%
used oak barrel and 50% concrete eggs,
then moved to concrete eggs for the
second year
Filtration: Yes
Fining: Never
Sulfites: 25 mg total
Alcohol: 13%
Production: 1,200 cases

Note: “Brise Cailloux” is coming from 50
micro parcels. This is the largest cuvee
(7ha over 11ha of Cornas in total). There
is no mechanical processing, everything
is done by hand and with horsepower.



100% Syrah

- Harvested in small cases
- Sorted in the vineyard
- 21 days of maceration in concrete
eggs
- Racking and pressing
- 12 months of aging in used oak
barrels (50%) and concrete eggs
(50%)
- Racking
- Aged for another 12 months in
concrete eggs
- 2g/HL of sulfites added at bottling

Region: Northern Rhône
AOP – Cornas