

MATTHIEU BARRET

CORNAS “BRISE CAILLOUX”



ON THE FARM

FARMING: Certified Organic and Biodynamic

HARVEST: By hand

TOTAL AREA: 18 hectares

IN THE VINEYARD

SOIL: Decomposed granite

VINE AGE: 40 years old average

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: No

SULFITES: 25 mg total

ALCOHOL: 13%

PRODUCTION: 1200 cases



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

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

REGION: Northern Rhône

AOP – Cornas