



CORNAS 'LES VERSANTES'

Rhône Valley, France

Thomas Farge



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Method & Production

A blend from a selection from the upper hillside of both Sauman (50%) and Reynard lieu dit (50%), two hills that face each other. Fermented with full stems and aged in three-year-old vats (400 liters) for 12 months plus 2 months in tank.

Tasting Notes

It offers dark fruits, leather, pencil shaving, and black olive. The palate is muscular and round, well balanced, with racy acidity. A very long finish with darks fruits, balsam and minerals.

Food Matching

Stewed or braised red meat and root vegetables

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TF0319	Cornas 'Les Versantes'	Syrah	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No