



## Cornas Champelrose 2022

Location: Situated on the right bank of the Rhône, close to Valence, the area around Cornas is designated as a "Grand Terroir". An exceptional micro climate, granitic sands and mature vines are the winning cards to succeed in the production of wines.

Production: Vineyards situated on the foot of the slopes. It is composed of old vines planted in 1919 (2.5Ha) and a young parcel (15 years old) for 1.8Ha. On average 20 000 bottles annually.

Vinification: New vathouse. Manual harvest in small boxes. Destemming (100%). Vinification in thermoregulated stainless steel tanks. Temperature controlled at 30-32°C. Maximum colour extraction. 3 weeks of maturation. "Vin de garde" method".

Maturing: New barrels (25%), 1 year old barrels (20%) and 2 years old barrels (55%). Bottling after 16 months of maturation.

TUOTTAJA	Courbis
MAA / ALUE	Ranska - Rhone
PULLOKOKO	0,75
HINTA	*

\* hintatiedot näkyvillä vain kirjautuneille

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