



M. Chapoutier

Reflecting the unique terroirs of Cornas, Temenos delivers ripe black fruit, elegant spices, and velvety tannins, a true gem for Rhône wine lovers.



Alcohol :14,00 %

Composition: 100% Syrah

Temenos 2021

Northern Rhône, France

Region and Vineyards

Temenos is produced in the **Cornas appellation** in the Rhône Valley, where the terroir is characterized by **decomposed granite soils**, known locally as "**gore**". These soils contribute to the wine's signature minerality and elegance. The vineyards span three key sites:

- **Les Reynards**: South-facing granite slopes that bring ripeness and minerality.
- **Mazard**: East-facing slopes that contribute body and volume.
- **Saint-Pierre**: Elevated plots that impart freshness and aromatic complexity.

Cornas enjoys a **continental climate** with warm, sunny days and cooler nights, creating ideal conditions for Syrah to develop its full potential.

Winemaking

The grapes for **Temenos** are **hand-harvested**, ensuring only the finest quality fruit is selected. Traditional vinification techniques are employed, starting with **100% destemming** to preserve purity and finesse. The wine undergoes a **10-day fermentation** in unlined concrete tanks, followed by a maceration period lasting **4 to 5 weeks**, which allows for optimal extraction of color, flavor, and tannins.

The wine is aged for **16 to 18 months** in **Burgundian barrels**, with **20% new oak**, adding complexity and structure. Malolactic fermentation occurs during barrel ageing, softening the wine and enhancing its texture, while maintaining the vibrant character of the fruit.

Tasting Notes

- **Color**: Deep black with striking purple highlights.
- **Aroma**: Complex and reductive, with prominent notes of **graphite**, **black fruit jelly**, and **laurel**, complemented by hints of **cedar** and **fig leaves**.
- **Palate**: Broad and powerful on entry, with a voluminous mid-palate and **velvety tannins**. The wine balances freshness and power beautifully, offering flavors of **ripe black fruits**, **spices**, and a subtle **sooty finish**.



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Did you know?

The name **Temenos** is inspired by the ancient Greek word meaning "sacred space," reflecting the unique and revered terroir from which this wine originates. Cornas, a historical Rhône appellation, is known for producing Syrah wines of exceptional depth and longevity.

Wine Pairing Ideas

- **Grilled Beef and Vegetable Skewers with Pesto Marinade:** The wine's spice and ripe fruit flavors complement the savory and herbal notes of the dish.
- **Braised Lamb Shanks with Rosemary:** The wine's velvety tannins and aromatic complexity match the richness and earthiness of slow-cooked lamb.
- **Mature Comté or Tomme de Savoie Cheese:** The nutty and creamy flavors of these cheeses balance the wine's minerality and dark fruit character.
- **Wild Mushroom and Truffle Risotto:** The earthy flavors of mushrooms and truffles pair beautifully with the wine's graphite and spice notes.



Robert Parker (RP) : 94 Points (2021)

Chapoutier's 2021 Cornas Temenos is marked by garrigue-like notes, hints of crushed stone and pencil shavings, plus plenty of raspberries and red plums. Blended from two parcels (Saint Pierre and Les Reynards), it's medium to full-bodied, silky and concentrated, with hints of violets as the wine develops in the glass. Very promising.



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