

M. Chapoutier

A Cornas Syrah of rare intensity, M. Chapoutier Temenos 2022 captures the granite terroir with bold fruit, refined spice and a structure built for ageing.

Temenos 2022

Northern Rhône, France



Region and Vineyards

Cornas, at the southern edge of the Northern Rhône, is one of the most esteemed terroirs for **Syrah**. Its amphitheatre of steep, south- and east-facing slopes harnesses abundant sunshine, while decomposed granite soils, locally called "gore," imbue the wines with their distinctive mineral depth. This geology not only ensures excellent drainage but also stresses the vines just enough to produce concentrated, ageworthy fruit.

Within the appellation, Chapoutier selects parcels from three highly regarded sites. Les Reynards, with its sun-soaked granite slopes, imparts **maturity and minerality**. Mazard, facing east, contributes volume and body, while the high-altitude Saint-Pierre vineyard enhances **freshness and complexity**. These complementary terroirs create a Cornas of balance, tension and layered character, fully reflective of its rugged yet noble landscape.

Winemaking

The wine is crafted exclusively from **Syrah**, hand-harvested to ensure pristine fruit selection. Grapes are destemmed and undergo a traditional vinification. Fermentation lasts around ten days in raw concrete tanks, promoting both gentle extraction and the retention of purity. Extended maceration of four to five weeks deepens tannic structure and aromatic complexity.

Malolactic fermentation takes place in Burgundy barrels, 20% of which are new, lending a subtle frame of oak without overpowering varietal expression. Ageing continues in these barrels for 16 to 18 months, allowing the wine to integrate its tannins and harmonise its powerful fruit with spice and minerality. The result is a Cornas that walks a fine line between **freshness and power**, destined for long cellaring.

Alcohol :14,00 %

Composition: 100% Syrah

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Tasting Notes

- **Color**: Deep black core with youthful purple highlights.
- **Aroma**: A reductive opening reveals graphite, black fruit jelly and laurel, enriched by cedar and fig leaf nuances.
- **Palate**: Expansive on entry, with a rich mid-palate framed by velvety tannins. Flavours of ripe black fruit, spice and subtle sooty notes unfold with both energy and refinement, offering balance between freshness and power.

Did you know?

The name **Temenos** is derived from the ancient Greek word meaning "sacred enclosure." Chapoutier chose it to emphasise the reverence with which the domaine treats its finest parcels, elevating them as **sanctuaries of terroir** that yield wines of rare purity and depth.

Wine Pairing Ideas

- **Beef skewers marinated in pesto**: Herbaceous pesto enhances the Syrah's spice and earthy undertones.
- **Braised lamb shank**: The wine's tannic structure and dark fruit provide a perfect foil to slow-cooked, savoury lamb.
- **Wild boar stew**: Gamey richness resonates with the Cornas' smoky and mineral notes.
- **Mature Comté cheese**: The wine's power and spice counterbalance the nutty, crystalline intensity of aged cheese.

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.