

M. Chapoutier

M. Chapoutier Cornas Les Arènes 2022 is a bold and expressive Syrah, embodying the rugged elegance of the Cornas appellation with powerful structure and a refined balance.

Cornas les Arènes 2022

Northern Rhône, France



Region and Vineyards

Cornas Les Arènes is sourced from a combination of **several parcels** on the steep slopes of Cornas, including **Les Reynards**, **Patou**, **Champelrose**, **Mazards**, and **Les Côtes**. These vineyards represent a synthesis of the best terroirs of the appellation, encompassing both early and late-ripening areas.

The soils are primarily **decomposed granite**, locally known as **"gore"**, with some parcels on **clay-limestone alluvial soils**. The granitic soils provide power, tension, and a unique minerality, while the clay-limestone contributes richness and depth. Cornas' **continental climate**, characterized by warm days and cool nights, is ideal for producing robust and concentrated Syrah.

Winemaking

The grapes for **Les Arènes 2022** are **hand-harvested**, ensuring optimal quality. The fruit is **fully destemmed** and undergoes **traditional fermentation** in **concrete tanks** for **10 days**, promoting the perfect polymerization of tannins. This is followed by a maceration period of **3 weeks**, enhancing the wine's complexity and extracting the essence of the terroir.

The wine is aged for **14 to 16 months**, with **80% in French oak barrels** and **20% in concrete tanks**, balancing the wine's structure and fruit character. This meticulous ageing process allows the wine to express both its power and finesse.

Tasting Notes

- **Color**: Intense red with vibrant purple highlights.
- **Aroma**: Aromas of **ripe raspberries**, **blackcurrant jam**, and **spices**, with subtle notes of **minerality** and a hint of earth.
- **Palate**: Full-bodied and layered, with flavors of **blackberries**, **morello cherry**, and **spices**. The tannins are dense and well-integrated, leading to a long, persistent finish.

Alcohol :13,00 %

Composition: 100% Syrah

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Did you know?

The name **Les Arènes** refers to the **“Arènes granitiques”**, a geological phenomenon where granite decomposes due to water and wind, creating sandy soils. The appellation name **Cornas** is derived from the Celtic term meaning **“Burnt Land,”** reflecting the sun-drenched slopes of the region.

Wine Pairing Ideas

- **Roast Leg of Lamb with Rosemary**: The wine’s robust tannins and spice notes complement the earthy flavors of lamb.
- **Duck Confit with Red Wine Sauce**: The ripe fruit and depth of the wine balance the richness of the duck.
- **Wild Mushroom Risotto**: The earthy minerality of the wine pairs beautifully with the umami flavors of mushrooms.
- **Aged Gruyère or Beaufort**: The wine’s complexity enhances the nutty, creamy textures of these cheeses.



Robert Parker (RP) : 91 Points (2021)

Mainly purchased fruit from several different lieux-dits, the 2021 Cornas les Arênes features scents of crushed stone and hints of dried herbs, plus notes of raspberries and red plums. It's medium-bodied and silky across the mid-palate, but it thins out a little bit on the finish, where the tea-like tannins come to the fore.