



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



CORNAS AOP

TERRE DE FEU

This Cornas combines power and subtlety, and offers fine and elegant tannins.

Grape variety : 100 % Syrah

Soil : granitic

Vines : about 20 years in the foothills.

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 36hl/ha

Wine making and aging at Jean-François Jacouton winery

30% whole bunch pressing. Vatting for 21 days with daily pumping over and treading.

Aging: 80% in oak barrel for 15 months.

Bottling after cross-flow filtration.

Tasting

Beautiful and deep garnet color. Expressive nose of red fruits and black olive. A structured palate, complex and tannic but with finesse.

The beautiful notes of concentrated ripe fruits with a hint of toast and smoke perfectly coat the wine. The tannins are delicate and silky

Food and wine pairing

Duck with figs or duck breast, leg of lamb, grilled beef, fricassee of cep mushrooms, Black forest cream cake.