



## CORNAS 'LES VERSANTES'

Rhône Valley, France

Thomas Farge



[www.vignerons-guy-farge-rhone.com](http://www.vignerons-guy-farge-rhone.com)

### Method & Production

A blend from a selection from the upper hillside of both Sauman (50%) and Reynard lieu dit (50%), two hills that face each other. Fermented with full stems and aged in three-year-old vats (400 liters) for 12 months plus 2 months in tank.

### Tasting Notes

It offers dark fruits, leather, pencil shaving, and black olive. The palate is muscular and round, well balanced, with racy acidity. A very long finish with darks fruits, balsam and minerals.

### Food Matching

Stewed or braised red meat and root vegetables

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TF0322	Cornas 'Les Versantes'	Syrah	2022	14.0%	Cork	6x0.75lt	No	No	Yes	No