

DOMAINE DUMIEN-SERRETTE

Saint-Péray 'Grand Gachet'

The history of Syrah on Cornas' steeply graded slopes once went like this: generations-old families cherished the few ancient vines they had, usually selling their precious crop to the larger producers—Delas, Jaboulet, Chapoutier—upriver. Winemaker Nicholas Serrette's father, Gilbert, did this for years until in the early 1980s, the family decided it was long time to try crafting a Cornas that best reflected their soils and their centuries of toil. (The Dumien family has lived and worked in Cornas since 1515.) Theirs is true Cornas—deeply colored, structured, profound. Knocking on the family's weather-beaten cellar door, steps from the village center, reveals a practice that has not changed with time. Nicolas treads his organically raised grapes by foot, and presses them in an old-fashioned basket press: tradition is alive and well at Dumien-Serrette.

WINERY: Domaine Dumien-Serrette

WINEMAKERS: Nicholas Serrette

ESTABLISHED: 1983

REGION: FRANCE • Northern Rhône • Cornas

APPELLATION: Saint-Péray AOC

BLEND: 100% Marsanne

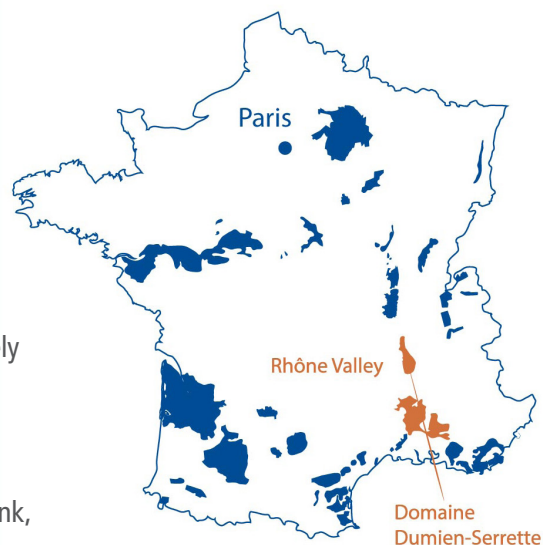
VINEYARDS: Estate vines are located to the south of the village in the general region of 'Ferraton,' in a lieu-dit called 'Grand Gachet.' Extremely steep and facing northwest, the plot is completely surrounded by forest. Soils are mostly granite-based.

AGE OF VINES: 5 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in tank, and aged in tank. Lightly filtered.

TASTING IMPRESSIONS: Aromas of wildflower, verbena, lemon zest, crushed stone, light pepper. Medium-bodied; fresh melon with citrus highlights. Mineral-infused finish.

PAIRING SUGGESTIONS: As an aperitif; with river fish; spring dishes



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