



DOMAINE DUMIEN-SERRETTE

Cornas 'Henri'

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: Cornas AOC

BLEND: 100% Syrah

VINEYARDS: A selection of the estate's oldest vines from vineyard 'Patou,' facing southeast. Soils combine decomposed granite with sand.

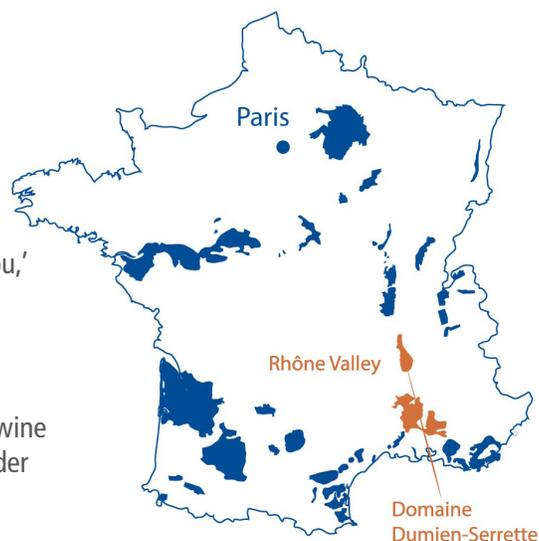
AGE OF VINES: 70-100 years

WINEMAKING: Hand-harvested. Fermented full cluster on indigenous yeasts in tank; after fermenting dry (and before malolactic conversion), wine is placed in one-year French oak barrels for six months. Then aged in older French oak barrels for 20 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, boysenberries, light licorice, earth. Structured, earthy, profoundly deep. Long finish.

PAIRING SUGGESTIONS: Grilled pork sausages; game meat in red wine sauce; roast lamb

NOTES: 'Henri' is a tribute to the winemaker's grandfather who would have turned 100 years old in 2013, the first vintage of this cuvée.



NORTH BERKELEY IMPORTS

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