



DOMAINE DUMIEN-SERRETTE

Vin de France Syrah 'Le Moulin'

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: Vin de France

BLEND: 100% Syrah

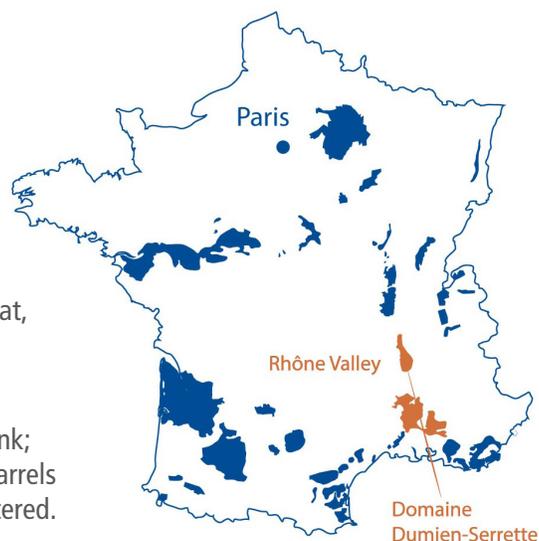
VINEYARDS: Estate vines are located across the river from Cornas, on flat, alluvial soils, very similar to Crozes-Hermitage.

AGE OF VINES: 5 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in tank; gently crushed by foot. Aged for approx. one year in older French oak barrels (barrels generally older than six-seven years). Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of black and red cherries, light baking spice, earth. Juicy, bright fruit; lively

PAIRING SUGGESTIONS: Grilled pork sausages; roasted chicken



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