

## Domaine Jacques Leménicier

### Cornas

#### ABOUT THE ESTATE

- Singularly focused on crafting a small handful of wines, Jacques Leménicier makes the most of his Northern Rhône terroir.
- He has been making wines from his estate since the early 1980s after working for Robert Michel and Alain Voge. Both of his bottlings are miniscule production, selling mainly to private clients and restaurants in France
- His Cornas is a visceral interpretation of Syrah, full of fruit, character, and garrigue, capable of long aging.
- Made from Marsanne and Roussanne, Jacques' Saint-Péray is also fruit-forward, celebrating these two oft-overlooked varietals that are capable of making whites of significant depth.
- These wines are true collector's items – for those lucky enough to experience them, they are sublime expressions of where they come from.

#### APPELLATION

Cornas

#### SUB-REGION

Northern Rhône

#### GRAPE VARIETY

100% Syrah

#### FARMING

Sustainable - Lutte Raisonnée

#### SOIL

Clay, limestone

#### VINEYARDS & VITICULTURE

9.39 acres of Cornas are divided into 3 categories: 30% on slopes facing the village of Cornas with vines planted in the 1930s; 50% on hillsides in the foothills of Cornas planted in the 1960s-1970s at an altitude of 350 meters; 20% of hillsides facing the village of Cornas planted in the late-1980s to mid-1990s.

#### HARVEST & VINIFICATION

The old vines are 100% de-stemmed, then put in tank with morning and evening punch downs. For the younger vines, located on the foothills of Cornas and harvested later, the grapes remain 100% whole cluster and go through the same punch down regimen. Vinification lasts 22 to 28 days. These two wines are both aged 12 months in oak barrels and are blended before bottling.

#### ALCOHOL BY VOLUME

13.0

#### PACK SIZE

6x750mL

