

**The vintage : LES CORNUELLES**

**TYPE OF WINE:** Carbernet Frank 100%.

**SURFACE:** 5 hectares. **SOIL:** clay, steeply sloping, Southern exposure.

**AGE:** 50 years to one century.

**OUTPUT:** Very weak, 20 to 25 hl/hectare only, hence a very high alcoholic rate (14°3 in 1989).

**WINE MAKING:** Long, 3 to 4 weeks in thermo regulated tanks, daily reassembly, temperature maintained at 32°C in order to extract a maximum of tannin, colour and concentration.

**MATURING:** In oak casks for 18 months.

**PRESENTATION:** Bottle called Graville, Ancient glass.

**AGEING:** This vintage requires a longer ageing in oak casks and opens out truly only at the end of a few years. In the great vintages its longevity can reach 25-30 years (under the condition however of being stored within 12°C). Very concentrated, round and full, with rich and melted tannin, it is a balanced wine, of dark colour. This vintage very often exhales red fruit flavours. It accompanies red meat, game and cheeses.