

Matthieu Barret



Propriétaire récoltant et éleveur à Cornas
A.O.C CORNAS - Billes Noires - Les Terrasses du Serre - Brise Cailloux

TECHNICAL FILE : BILLES NOIRES **Appellation CORNAS contrôlée**

Certified in Organic & Bio Dynamic Agriculture by ECOCERT & BIODYVIN

Colour :	Red
Varietals :	100% Syrah
Density of plantation :	7900 out of Climb hoop & 6500 with
Lieux dits :	- Les Arlettes 100% - top of the hill facing East at an altitude of 240 m – very windy and cold conditions for Cornas.
Geology :	Gore – old Granite terroir very degraded on the surface and Granite underneath. The vines are mostly directly in the mother rock.
Yeild per ha :	17 hl/ ha
Vinification :	<ul style="list-style-type: none">- Natural yeast fermentation- 100% destemming- Three weeks fermentation- Extraction by gentle punch down of the cap and pumping up- Malo-Lactic fermentation in 4 to 8 years oak barrels- 16 month aging in 400 Oak barrels- Racking by siphoning, gravity and manual pump- No filtration neither fining- Minimal use of sulphites (SO2)
Ageing potential :	35 years
Number of bottle produced :	2400 bottles
Conditioning :	750 ML
Packing :	Black boxes of 12 bottles or 6 bottles
Alcohol :	12.80%
Availability :	April 2008