



Domaine du Coulet

(Bio-Dynamic)

Cornas



Cornas Appellation covers 250 acres of steep terraced slopes that rise to 350 metres elevation. Cornas only allows 100% Syrah, unlike Cote Rotie and Hermitage which allow a percentage of white grapes in their wines. Soils of degraded granite (Gore), small gravel and schist on east facing slopes allow excellent ripening conditions in free draining soils.

Matthieu Barret started the domaine in 1998 after receiving the parcels of land from his grandfather who had previously sold to Negotiants. Like many biodynamic practitioners Barret maintains yields at very low levels (15hl/ha for the *Terrasses du Serre* and a staggering 5-8hl/ha for the *Billes Noires*) which not only alleviates disease pressure but has the added benefit of increasing intensity in the resultant wine. Long slow ferments using only indigenous yeasts and no filtration or fining result in wines that are a true expression of their terroir.

Barret represents the future in Cornas. His domaine is, in my opinion, the single most exciting new domaine in the appellation today.

“With his nearly 14 hectares of vines (11 in Cornas), Barret is producing a quartet of wines that represent a new paradigm for Cornas—vivid, exceptionally bright, racy fruit flavors that at the same time harness the taut, sometimes severe minerality of the Syrah grown on the east- and southeast-facing granite slopes above the town.” Wine Specator March ‘09

2007 Cornas ‘Brise Cailloux’ *“Sweet Fig, blackberry and scorched earth characteristics are enticing as well as intense. Full bodied with layers of concentration, admirable purity, sweet tannin and an enticing texture result in a Cornas to enjoy over the next 10-15years” 90-92pts Robert Parker—The Wine Advocate*

“Rich, plummy, syrah fruit; succulent, mineral, chalky. Very promising.” Jacqueline Freidrich

2006 Cornas ‘Les Terrasses du Serre’ VERY Limited *“The 2006 Cornas ‘Les Terrasses du Serre’ comes from 35-year-old vines and sees no new oak. “A classic, traditional expression of Cornas,” said Barret. The wine comes across like a young vintage of Cornas from A. Clape - loaded with dark fig and tar notes but with far more refined tannins.” Wine Spectator 30th October 2007*

2007 Cornas ‘Les Terrasses du Serre’ *“The 2007 Cornas Les Terrasses du Serre reveals an impressive black/ruby color as well as a classic bouquet of crushed rocks, flowers, blackberries, new saddle leather, and hints of licorice and pepper. Surprisingly round and generous with impressive concentration, this wine should drink well for a decade. “ 88-90pts Robert Parker—The Wine Advocate*

2006 Cornas ‘Billes Noires’ VERY Limited *“The 2006 Cornas ‘Billes Noires’, which includes some 80-year-old vines, is packed with dark fig and currant fruit, with a powerfully built tannic structure that manages to stay ultra-racy, pumping out sweet tapenade and licorice notes on the finish.” Wine Spectator 30th October 2007*

2007 Cornas ‘Billes Noires’ *“This moves between racy and muscular, with very invigorating acidity carrying the dark briar, tobacco, pastis and crushed plum flavours. Long and driven, with nearly crackling minerality stretching it all out as hints of lavender, rosemary and iron echo on and on” Wine Spectator August 2009*

“The “Billes Noires” however is more a La Mouline, a 150 case micro-cuvee that is by definition limited. Yields are 5-8hl/ha

