



Domaine du Coulet

www.domaineducoulet.com

(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 (35hl/ha for the *Terrasses du Serre* and a miniscule 15hl/ha for the *Billes Noires*) which not only alleviates disease pressure but has the added benefit of increasing intensity in the wines. 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 Spectator March ‘09



2010 Cotes du Rhone rouge ‘Petit Ours Gris’

Grapes of syrah (70 %) and of grenache (30 %) from bio-dynamically farmed vineyards. De-stemmed and fermented with indigenous yeasts, fermentation by reassemblies in concrete tank, racking and breeding of 9 months without sulfur, bottling with 2 g / hl of sulfur without filtration or sticking.

2010 Cotes du Rhone **rose** ‘Petit Ours Rose’

100% Syrah aged on lees—lovely texture and mouthfeel with good freshness and perfume. Very limited

2010 Cotes du Rhone rouge ‘Petit Ours Brun’ - due November

100% Syrah from bio-dynamically farmed vines. Very deeply coloured. Dense and rich on the palate with remarkable freshness and lift.

2009 Cotes du Rhone rouge ‘No Wines Land’ -

100% Syrah from 40 year old vines own by the estate in a vineyard that adjoins the northern edge of Cornas. Cropped at 18 hl/ha and matured for 13 months in older oak this shows just how good 2009 is here.

2008 Cornas ‘Brise Cailloux’

In 2008 only one cuvee was made with all old-vines material going into this beautifully fresh and balanced and perfumed wine.

2009 Cornas ‘Les Terasses du Serre’ made from the following vineyards 25% Reynard, 25% Patronne (both warm sites) and 50% Les Arlettes (cooler site)

100% Syrah from 45 years old vines. Totally de-stemmed and fermented on natural yeasts and aged in 6-10 year old barrels of 225 and 400 litres. Bottled by gravity with no fining or filtration and minimal SO₂. Wonderful blackcurrants and spice supported by soft tannins, built around a fresh mineral structure.

2009 Cornas ‘Billes Noires’ “...packed, with dense, brooding fruit backed by blazing minerality” Wine Spectator James Molesworth

“The “Billes Noires” however is more a La Mouline, a 230 case micro-cuvee that is by definition limited. Yields are miniscule at 15 hl/ha.





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Previous vintages



2007 Cornas ‘Brise Cailloux’ made from old vines in Mazards and younger vines in Les Arlettes. Elevage in cement eggs without SO₂ with 20gms SO₂ at bottling “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 Parkers The Wine Advocate

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 Parkers The Wine Advocate

2006 Cornas ‘Les Terrasses du Serre’ “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 ‘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

