

# 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*

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