

Guillaume Gilles 'Les Peyrouses' Vin de France Blanc

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: IGP Collines Rhodaniennes

CEPAGE: 80% Marsanne, 20% Roussanne

WINEMAKING: 8-month élevage in a combination of 400-liter barrels (10% new) and steel, with malolactic fermentation finishing completely.

AGING: 8 months in 300L barrels (10% new) and steel

THE STORY

Guillaume's Cornas is unfailingly expressive, deep, powerful, and spicy, humming with terroir and easily rivaling the greatest creations of the appellations old masters. Guillaume Gilles is convinced that Cornas is at its best when one follows the most traditional of paths. He eschews the destemmer (in virtually all cases), works his vineyards by hand, ages his wine in old demi-muids and bottles without fining or filtering. His Cornas is as it should be and is exactly as we like it: brawny, sometimes austere, profound, sauvage. He cultivates his vineyards with an organic philosophy and his wines are made using the natural yeasts from his grapes.

