

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

FRANCK BALTHAZAR

'CORNAS SANS SOUFRE'

The Land

Region: Vallée du Rhône Nord

Vineyards: 0.8 HA

Grape: 100% syrah

Vine Age: <20 Years

Soil: Granitic

Altitude: 320 Meters

Aspect: East

Farming Practices: Organic

Harvest Date: N/D#

The Cellar

Yeast: Spontaneous

Maceration: Concrete Vats

Fermentation: 14 days

Malolactic: Yes

Aging: 24 Months

Residual Sugar: >1mg/L

Finishing: No added Total 5mg/liter Free 4mg/liter

Production: 2.400 Bottles per year.

Closure: Corks.

Tasting Notes:

On the palate, Franck Balthazar 'Cornas sans soufre' is an intense and complex wine with rich, concentrated flavors of ripe red fruits, such as plum and cherry, combined with spicy and smoky notes. The tannins are firm yet elegant, and the acidity is vibrant, providing a pleasant balance and a refreshing sensation in the mouth. The wine has a medium body, with a smooth and velvety texture resulting from maceration in concrete cuve. The finish is long and persistent, with notes of spices and a lingering smoky touch in the mouth. Overall, Franck Balthazar 'Cornas sans soufre' is a full-bodied and concentrated red wine with a unique personality and an authentic expression of the granitic terroir of the Northern Rhône region.

