



Saint Joseph "Saint Etienne" 2017

"This Saint-Joseph is made with Syrah grapes. It reveals black fruit and pepper aromas with notes of plum and liquorice. The finish is long and spicy."



AWARDS

89 pts Wine Spectator89 pts Jeb Dunnuck

Vintage

The 2017 vintage is one of the most promissing of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

100% Syrah

Terroir

The St Joseph appellation is over 50 km long, with steep, terraced vineyards stretching along the right bank of the Rhône River, between Condrieu in the north and St Peray in the south. St Joseph is produced almost entirely from the Syrah grape, grown in light soils of schist and gneiss on granitic bedrock.

Winemaking

Vegan Friendly.

Carefully sorted upon arrival at the winery, the grapes are then lightly crushed and destemmed. Alcoholic fermentation lasted about 3 weeks followed by a racking and the malolactic fermention. Matured in vats for 10 months prior to bottling. What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.

Service & food pairing suggestions

This Saint-Joseph pairs nicely with grilled or roasted meats (rib of beef), matured cheese and sweet and savory dishes (pork with caramel, tagine, falafel...).

Enjoy at 16°C, now or up to 6/8 years of age.