

Saint Joseph

2015

"“Scents of clove and allspice, cedary notes and plummy fruit. The tannins are supple enough to make this approachable now, while the acids are bright, extending through the silky, red-fruited finish.” Joe Czerwinski for Robert Parker-Wine Advocate – 29th Dec 2017"



AWARDS

91 pts Wine Advocate
**** John Livingstone Learmonth
14,5/20 Bettane & Desseauve

Vintage

After a very warm summer period, welcome rains arrived mid-August, followed again by glorious sunny weather. A beneficial wind then helped to regulate the excessive temperatures. This allowed the grapes to be harvested under **ideal conditions**, with perfectly ripe healthy fruits. Thanks to this, 2015 is one of the best vintages of the last decade.
Harvest began on the 10th September 2015.

Grape varieties

100% Syrah

Terroir

Our parcel selection sources from:
– “Serine” grapes (Syrah especially selected from the most robust non-clonal vines) and classic Syrah from the South-facing granite slopes at 250m in altitude in the Northern St Joseph communes of Malleval and Roche Courbe. These terroirs produce wines with delicate smoky, spicy and violet aromas with excellent vivacity.
– Syrah from complex granite-based slopes facing Southwest at 200m in altitude in the central part of the St Joseph appellation around St Jean de Muzols.

Winemaking

Manual harvesting, fermentation in vats. Malo-lactic fermentation in new 275 lt Laurus barrels followed by 16 months “élevage” on fine lies.
Bottled on May 15th, 2017.
3,427 bottles, 571 magnums and 35 jeroboams produced.

Service & food pairing suggestions

Ravioli with porcini mushrooms and foie gras
Rabbit with olives
Serve at around 14° to 16°C. Recommend opening an hour before serving
Best enjoyed between 2018 and 2028