

Saint Joseph

2016

"“It has the tell-tale purity of the vintage in its darker fruits, spice, vanilla bean and roasted meat aromas and flavors. With medium-bodied richness, a ripe, polished, sweetly fruited style, and no hard edge…” Jeb Dunnuck – April 2018."



AWARDS

91 pts Jeb Dunnuck
87-89 pts Wine Advocate
92 pts Wine Spectator

Vintage

After a particularly mild winter, vines reached early maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favoured a ripening without stress. The result is a profile with very pure notes of black fruits and spices, making it a great vintage.

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 and 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 between September 30th and October 10th, 2016, fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 15 months “élevage”.
Bottled on April 24th, 2018.
3,594 bottles, 200 magnums and 9 jeroboams produced.

Service & food pairing suggestions

Entrecôte with Roquefort sauce
Roasted quail with chestnuts
Serve at around 14° to 16°C. Recommend opening an hour before serving
Best enjoyed between 2018 and 2028

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.