

Saint Joseph

2021

"Quite a full red colour; the nose is mild, on rather fleeting raspberry fruit, with a touch of violets, Pez sweets. The palate gives a soft, easy flow run of red fruits, pliant tannins... Drink Rhone – John Livingstone-Learmonth. October 2022"



AWARDS

* * * Drink Rhône 10/2022

Vintage

The weather was quite challenging for the 2021 vintage. The mild temperatures of the winter brought forward the emergence of the buds which did not resist the frost of early April. The stormy summer required more vigilance concerning the sanitary state of the grapes. Despite low yields, the high standard of grape selection allowed us to produce very elegant and tasty wines.

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 as well as a refreshing livelyness.
– 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 29th and october 10th, 2021, fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 16 months ageing in barrel.
2539 bottles produced.
Bottled on June 16th, 2023.

Service & food pairing suggestions

Lebanese tabbouleh
Roast pork loin
Serve at around 13° to 15°C. Recommend opening an hour before serving
Best enjoyed between 2023 and 2033.