

Saint Joseph

2023

"A deep violet-red colour, typical of Syrah. The nose reveals fine woody notes, underlined by a light smokiness all in elegance. On the palate, freshness takes centre stage, supported by a fine balance between fruit, acidity and alcohol. The blueberry expresses itself with precision, prolonging the harmonious, spicy finish. A refined Saint-Joseph, with just the right amount of tension."



AWARDS

94 pts Jeb Dunnuck 02/2026
89 pts Vinous 01/2026

Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a high-quality, charming vintage in the northern Rhône Valley.

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 took place mid-September 2023. Fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 20 months ageing in barrel.
4,820 bottles and 120 magnums produced.
Bottled end of May 2025.

Service & food pairing suggestions

Enjoy with cherry duck, porcini risotto or chocolate fondant with raspberry coulis.
Serve at around 13° to 15°C. Recommend opening an hour before serving
Best enjoyed between 2026 and 2032.