



## Saint Joseph

2011

"Dark red dress. Lively and expressive nose and mouth, on black fruits (blackcurrant, blackberry). It is a full-bodied wine with fruity and spicy notes and a beautiful aromatic persistence (Feb 2014)."



### Vintage

Sweet autumn; contrasted winter with periods of intense cold and mildness. Rainy spring start. Flowering mid-May. Cool and rainy month of July leading to a slowdown in vegetation and a slight delay in veraison. August and September, was very hot, allowed a good ripening of berries and a quality harvest from October 6th.

### Grape varieties

100% Syrah

### Terroir

Located in the commune of Saint Jean de Muzols, in an area known as "Roche Courbe", the vines we have selected grow in granitic soils that enjoy a south/south-westerly exposure at 200 metres of altitude, producing fruity and spicy wines.

### Winemaking

Manually harvested grapes first underwent alcoholic fermentation in a vat. The malolactic fermentation process was completed in new 275-litre oak Laurus barrels. Elevage on fine lees over a period of 11 months with blending.

Production: 3,600 bottles

Bottled on: 28/03/2013

### Food & wine pairings

Duck breast with chanterelles

Orloff veal

Bresse chicken with morels & asparagus

### Service

Best served at 14-16 °C - Ideal when transferred to a carafe 3 hours prior to serving

### AWARDS

91 pts Wine Spectator

15/20 Bettane & Desseauve