



## Saint Joseph

2013

"Deep seductive ruby red colour. After the first nose of fresh spices (white pepper) come elegant oaky notes. On the palate, tannins are harmonious. The finish is long and smooth and reveals the distinctiveness of the different parcels selected to make this wine (June 2015)"



### Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. The summer was without extreme weather fluctuations and with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions.

### Grape varieties

100% Syrah

### Terroir

Parcels selected partly on the village of Saint Jean de Muzols (South exposure, granitic soils, 200m high) and partly on "Roche Courbe" in the village of Malleval (South-West exposure, biotite granite soils, 250/300m high).

### Winemaking

Manually harvested grapes undergo alcoholic fermentation in vats. The malolactic fermentation process is completed in new 275-litre oak Laurus barrels. Ageing on fine lees over a period of 15 months.

Production: 3,800 bottles

Bottled on: 15/05/2015

### Agreements & Services

Roasted camembert with puff pastry

Bresse chicken with morels

Dark chocolate cake with vanilla custard

Best served at 14-16 °C - Ideal when decanted 2 hours prior to serving

Optimum maturity: 2017 - 2020

### AWARDS

14/20 Bettane & Desseauve