



Terroir

Soil type: very light, sandy and granitic.

Exposure: south east facing terraces.

Average age of vines: 40 years.

Yield: about 35 hectolitres/hectare.

Grape variety: Syrah (single variety).

The way we cultivate our vines

Traditional and entirely manual methods are used to cultivate the vines.

No systematic treatment, pesticides are used with moderation and only as and when required.

Yield control:

July/August: green harvest.

Thinning out the leaves.

100 % of the grapes are picked off the stems.

Fermentation: in stainless steel vats between 15 days and 3 weeks with temperature control.

Maturing: 18 months in barrels in an air-conditioned wine storehouse. Temperature and hygrometry control.



AOP

Saint-Joseph

"Les Grisières"

Wine characteristics

This Saint-Joseph wine with a deep crimson red colour has a fruity black cherry and prune aroma. Tannins are present but very smooth. The palate is round and powerful yet remains elegant.

The wine, the dishes

This wine is at its best after ageing 5 to 10 years. It should be served at a temperature of around 14-16 degrees.

This wine goes well with light game such as wild duck or in a more general way with any fine or tasty dish.



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