



Terroir

Soil type: granitic.

Exposure: south/south east facing terraces.

Average age of vines: 25 years.

Yield: about 37 hectolitres/hectare.

Grape variety: 50 % Marsanne and 50 % Roussanne.

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.

Fermentation: 50 % of the production in stainless steel vat, 50 % in oak barrels.

Maturing: 12 months.

Temperature and hygrometry control.



AOP

Saint-Joseph

White Wine

Wine characteristics

This Saint-Joseph wine with a pale yellow colour has the scent of white flowers, honey and pears. It is remarkable for its delicious freshness.

The wines, the dishes

This wine is at its best about 3 years after maturing, at a temperature of about 12-14 degrees.

It goes perfectly well with scallops, sole or bass.



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