



Terroir

Soil type: light, sandy and granitic.

Exposure: south/south east facing terraces.

Average age of vines: 25 years.

Yield: about 37 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: 12 months in barrels in an air-conditioned wine storehouse. Temperature and hygrometry control.



AOP

Saint-Joseph

Red Wine

Wine characteristics

This Saint-Joseph wine, with a deep red colour and ruby glints, has a fruity aroma. Cherry and raspberry flavours blend to give an excellent taste, tannins are present but silky.

The wine, the dishes

This wine is at its best after ageing 5 to 17 years. It should be served at a temperature of around 14-16 degrees.

It goes perfectly well with a roast leg of lamb or a rack of lamb.



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