

The Saint-Joseph appellation: Born under the Greek colonization, the vineyard was later cultivated by the Romans, seduced by these very steep slopes on the right bank of the Rhône river. Charlemagne was then amongst the great amateurs of this wine. Located between Chavanay in the north and Guilherand in the south, the vineyard stretches over more than 50 km and 26 municipalities.

Appellation created in 1956 | 87 % red wines | 13% white wines | 1 330 hectares of vineyard | 51 111 hl/ year | Average yield about 38 hl/hectare | 10 % of the production exported | Dry wines |



Grape varieties: Syrah 100%.



Average age of vines: Between 20 and 50 years.



Winemaking method: Manual harvest and grape selection. Alcoholic fermentation in stainless steel vats at a high temperature.

Ageing: Aged on lees for 3 months in vats, then at least 12 months in oak barrels. Bottle ageing for another 4 months before shipment.

Yearly production: 57 500 bottles.

Tasting notes:



Eye: Very dense ruby purple colour.

Nose: Intense nose of black cherry, raspberry, wild strawberry, cigar, thyme, laurel, eucalyptus, nutmeg, pepper, clove.

Palate: Strong and elegant tannins. Complex and long flavours based on blackcurrant, smoked ham and some black tea.

Overall: Generous and full of complexity.



Drinking window: Up to 10 years.

Service temperature: 18°C.

Food pairings: Red meat, winged-game. Strong and fat cheese.