

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: Marsanne 95 %, Roussanne 5 %.

Terroir: Vines are mainly located in the town of Sarras.
Type of soil: Sandy-pebbly limestone and granite soils.



Average age of vines: Between 20 and 50 years.

Winemaking method: Manual harvest and a careful grapes selection. Temperature controlled fermentation around 18°C.



Ageing: The wine is partly aged in stainless steel vats (75%) and partly in 1-wine rotation oak barrels (25%), for about 10 months.

Yearly production: 40 000 bottles.

Tasting notes:



Eye: Brilliant clear straw yellow.

Nose: Powerful and complex nose. Strong notes of white flowers. Delicate oak aromas.

Palate: A clean supple attack. Very aromatic finish with pears and citrus fruits.

Overall: Exceptionally fresh and fruity. Round and powerful on the palate.

Drinking window/ageing potential: Ready to drink and up to 5 years.

Service temperature: 10°C - 12°C



Food pairings: Starters, fish, goat cheese.

