

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%

Terroir: Mainly in the Tournon, Mauves and Sarras towns. The grapes come from the acquisition in 2001 of the two estates Jean-Louis Grippat and De Vallouit, and a small part from wine trading. Type of soil: limestone and granite.



Average age of vines: Between 20 to 50 years.

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



Ageing: 24 months of oak ageing in a second-wine rotation oak barrel.

Yearly production: 220 000 bottles.

Tasting notes:

Eye: Dark red color with violet tints.

Nose: Powerful nose dominated by red fruits and delicate aromas of wood.

Palate: Powerful attack. Round and supple tannins.

Overall: Harmony between acidity and tannins, giving to this wine a good aging potential.



Ageing potential: 10 years.

Service temperature: 16°C - 18°C



Food pairings: Red meats, poultry cooked with mushrooms, cheeses.

