

**The Saint-Joseph appellation:** Born under the Greek colonization, the vineyard is later cultivated by the Romans, seduced by these very steep slopes on the right bank of the Rhône river. Charlemagne is then counted among the great amateurs of this wine. Located between Chavanay in the north and Guilherand in the south, the vineyard extends 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%, 5% Roussanne



**Terroir:** This parcel is 3 hectares of vines in slopes on the place known as « Saint-Joseph » and these slopes give his name to the AOC.

The soil is Gneiss and granite.

**Average age of vines:** Between 20 and 75 years.



**Winemaking method:** Manual harvests and a careful grapes selection. Temperature controlled fermentation (around 18°C).

**Ageing:** The wine is aged for half in new barrels and the other part in barrels of 1 wine during 10 months.

**Yearly production:** 10 000 bottles.



**Tasting notes:**

**Visual:** Yellow straw with golden hint.

**Nose:** Complex nose dominated by oaky (coffee and caramel) and floral notes and yellow fruits, nutty notes.

**Palate:** Rond and oily attack. This wine is rich and opulent with fruit. Perfect balance.

**Overall:** Aromatic and harmonious wine came from 3 best terroirs.



**Ageing potential:** About 10 years.



**Service temperature:** 10°C to 12°C

**Food pairings:** Poultry terrine, sea food gratin, Saint-Jacques, poultry with morel, goat cheese.

