

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: Syrah 100%

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 (33°C).

Ageing: The wine is aged in new barrels (50%) and in barrels of one wine (50%) during 24 months.



Yearly production: 18 000 bottles.

Tasting notes:

Eye: Dark red.

Nose: Complex nose by black fruit and delicate notes from the new oak (caramel). The nose is intense and powerful.

Palate: The first impression in the mouth is intense. Tannins are round and elegant because of the ageing.

Overall: This Saint-Joseph an accomplishment, stay on the freshness and the powerful. This wine will refine with time.



Ageing potential: About 10 years.



Service temperature: 16°C to 18°C

Food pairings: Shallot grilled blank steak, black pudding, rack of lamb, cheese like Saint Félicien.