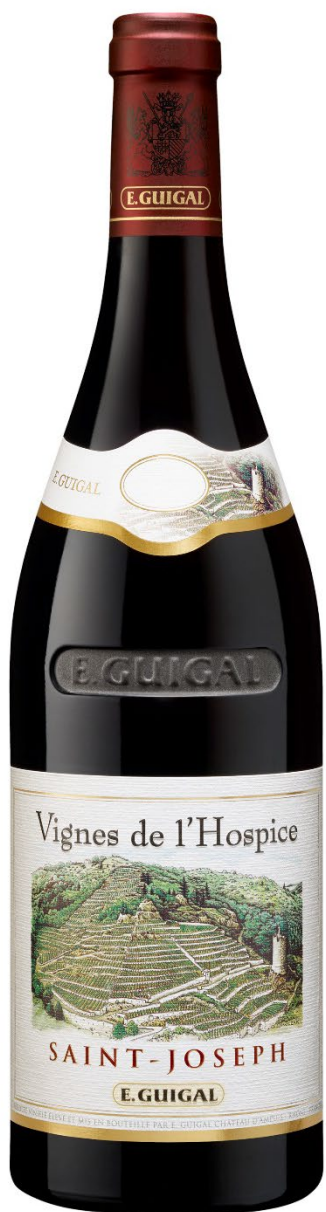


**The Saint-Joseph appellation:** Born under the Greek colonization, the vineyard is later cultivated by the Romans, seduced by these very steep slopes on the right bank of the Rhône river. Charlemagne is then counted among the great amateurs of this wine. Located between Chavanay in the north and Guilherand 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:** The first vintage was in 2001 right after purchases of Domaine J-L Grippat and Domaine de Vallouit. This parcel of 3 hectares is located on Tournon-sur-Rhône. The cadastre has recognized perfect in the style of a Burgundy Clos by Monks from the Hospice.

The emblematic granite from Tournon and blue quartz compose the soil.

**Average age of vines:** Between 20 and 80 years.



**Winemaking method:** Manual harvests and a careful grapes selection. Temperature controlled fermentation (33°C).

**Ageing:** This wine is aged in new oak barrels during 36 months.

**Yearly production:** 10 000 bottles



**Tasting notes:**

**Visual:** Deep dark red.

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

**Palate:** Full bodied wine, tannins are powerful and elegant. Liquorice notes.

**Overall:** Own the finesse of his appellation and the power of his neighbour across the Rhône (Hermitage).



**Ageing potential:** About 10 years.

**Service temperature:** 16°C to 18°C



**Food pairings:** Roast game, cheese: Cantal or Saint Félicien.