



## Red St-Joseph 2023



On the right bank of the Rhône, St Joseph stretches over 26 municipalities from Guilherand Grange to Chavanay. It is in Chavanay at the northern limit of the appellation that the estate cultivates its Saint Joseph from vines from 5 to 20 years old on a unique soil of muscovite granite.

- Grape variety: 100% Syrah.Ruby red wine with purple hues.
- Nose of red fruit (blackcurrant, raspberry, blackberry) and violet, spicy (pepper), it develops leather and liquorice aromas as it ages.
  The mouth is persistent.
  Terroir: granite with muscovite.
  Whole harvest at 20%, manual harvest in 23 kg box.

- · Vinification :
  - Maceration of juices for 4 weeks, with submerged cap.
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  Long and progressive fermentation.
  Devatting by gravity.
  Pneumatic pressing at low pressure so as not to burst the seeds.
  Aging: 16 months in French oak half-muids, without racking.
  Serving temperature: 17 ° C
  Keep: 4 to 15 years

Food and wine pairing: It goes very well with poultry (Bresse chicken), duck breast, and game.