



St-Joseph 2022 Cuvée du papy

	75 cl
	17°C
	13 % Vol.
	4 à 20 ans
	100% syrah
	20 mois
	2022

Grape variety : Old vines of Syrah (over 25 years old)

Dark ruby ??colored wine.

On the nose we have intense aromas of red fruits (blackcurrant) and violets, finally spicy notes (nutmeg, pepper), but also liquorice and vanilla.

The palate is elegant and long with a solid tannic structure with melted tannins.

Terroir : Granitic.

Vinification : Sorting on a vibrating table. De-stemming. Cold maceration for 1 week, without yeasting. Pigeage and pumping over of the juice once a day for 3 to 4 weeks. Long and progressive fermentation. Pneumatic pressing at low pressure to avoid bursting the seeds.

Aging : 20 months in new demi-muids (33%), 1 wine and 2 French oak wine, without racking.

Serving temperature : 17 ° C

Keeping : 4 to 20 years

Food and wine : game (hare à la royale), red meat, sautéed lamb with peas, goat cheese.