



## White St-Joseph 2023

	75 cl
	5 à 10° C
	13.5 % Vol.
	15 ans
	Marsanne Roussane
	11 mois
	2023

*White St Joseph represents only 9% of the St Joseph appellation.*

- Grape variety: 30% old Marsanne vines and 70% Roussane.
- Light straw yellow color with a golden hue, brilliant.
- Very developed and refined nose with notes of orchard fruits (apricot, yellow peach) and white flowers (acacia, hawthorn).
- In the mouth it is a fatty wine with a nice minerality and long finish.
- Terroir : Granitic
- Place says : Mève, Montelier, Boissey, Blanchard in a single village: Chavanay.
- Manual harvest in 23 kg boxes.
- Vinification : Bucher pneumatic pressing, destemming
- Malo-lactic fermentation on lees in oak barrels and demi-muids.
- Battoning once every two months, only for natural self-protection.
- Aging: 11 months in French oak barrels and half-muids.
- Serving temperature: 5 to 10 ° C
- Guard: 15 years

Food and wine pairing : sea scallop salad, freshwater and sea fish, trout, crayfish, sole meunière and poultry, Saint Marcellin bricks with thyme and chopped hazelnuts.