

# SAINT JOSEPH - 2023

## RED

The Saint Joseph red comes from a 2-hectare plot in the lieu-dit "Les Pierres" in Tournon-sur-Rhône. Facing due south, the vines benefit from optimal sunlight while preserving the elegance of their granite terroir. These 30-year-old Syrah vines were converted to organic farming when we took over.



### VINIFICATION

The vinifications are natural and without additives. The grapes are destemmed, and we only use remontage (pump-overs), a gentler method of extraction. Temperatures are carefully controlled, ranging from 20 to 28°C at most. Maceration lasts for four weeks.

The wines are then aged in demi-muids (600L barrels) and Wine Globes (glass containers), where they undergo malolactic fermentation. They continue to evolve in these same vessels for one year before resting for six months in tanks prior to bottling.

### TASTING NOTES

**Appearance:** This wine presents a ruby robe with violet reflections, of light intensity. The texture is defined by fine, fast, and widely spaced tears.

**Nose:** A fresh and indulgent nose marked by aromas of crisp red fruits such as raspberry and redcurrant, with a slightly spicy touch. Upon aeration, the aromas become more precise and intense.

**Palate:** The attack is lively, followed by a structured mid-palate with fine and elegant texture. The tannins are firm and present, giving character to the wine. The palate confirms the crisped fruit aromas perceived on the nose, complemented by a subtle hint of vanilla. The finish is pleasant, fresh, and indulgent, offering a beautiful length.

### FOOD & WINE PAIRINGS

This fresh and structured wine pairs perfectly with:

- Grilled Iberian pork chop, a rich jus, and a layered potato millefeuille.
- Ribeye steak cooked over vine shoots, sautéed mushrooms with parsley, and buttery green cabbage.
- Duck breast seared on the skin, caramelized onions, and boulangère potatoes.
- Aged Mimolette cheese, mirabelle plum chutney, and rye bread.

### AGING POTENTIAL

This wine can be enjoyed now to appreciate its freshness and gourmet aromas. It can also be kept for 5 to 10 years, allowing the tannins to soften and the aromas to develop complexity. Decanting will allow it to fully express itself.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.