



DOMAINE DES HAUTS CHÂSSIS

SAINT JOSEPH RED « ? »

Grape Variety : Syrah 100 % . - Yield : 38 hl/ha.

Manually harvested and sorted directly at the vineyard.

De-stemmed before vatting for cold pre-fermentation (6-8°C) for 3 to 4 days, fermentation at 26 – 28°C before warm post-fermentation (27°C) for 15 to 20 days, then ageing in half-barrels (300l) or 400l of 1 to 3 wines for 12 months (malolactic fermentation in barrels).

The standards of nature! The Saint-Joseph vineyards are situated on the western bank of the river Rhône at the 45th parallel. Since antiquity the vineyards have been planted on steep slopes shaped with terraces. Previously known as the “Mauves wine”, the name of this vintage was given by the Jesuits in the XVII century.

Today the appellation is well-known for its red wines made from Syrah. The wine is both powerful and delicate while expressing aroma of pepper and spices often with a note of violet mixed with more mineral notes which accompany the following dishes very well :

Roast pork with crystallized lemon and rosemary, Royale wild rabbit

THE TERROIR

The vineyard is mainly planted in terraces with fairly steep slopes which is decisive for the sun exposure and for drainage. The soil is mainly granite but the different variations have an influence on the production. The northern zone is soft gneiss rock and granite on the slopes, some piedmont and plains while the southern zone of Tournon is composed of light acid calcareous clay and complex granite. The wide variety of the soil in this appellation gives typicity to the wine allowing the three grape varieties to draw the necessary nutrients they require to bloom.

TASTING

Deep ruby red colour with mahogany hues. Ageing shapes the nose offering an accomplished expression where the fermented fruit bouquet is surrounded by spicy and camphorated notes in a medley of dried flowers, eucalyptus, Ampuis pepper and cacao, prune and cooked grapes, leather. The harmonious palate has a mineral taste combined with a close almost chewy texture in contact with oxygen.

