

RED SAINT-JOSEPH SAINTE-ÉPINE

Single Vineyard



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

RED SAINT-JOSEPH

VINEYARDS : the vineyard stretches from Chavanay in the north, to Guilherand in the south, over about fifty kilometers along the right bank of the Rhône: it covers 23 "communes" in the Ardèche region, and 3 in the Loire.

SOILS : the soils consist of light schist and gneiss over a granite bedrock.

CLIMATE : the climate is moderately continental, with hot and dry summers, and normal rainfall the rest of the year.

EXPOSURE : south and south-east.

HISTORY : this wine was reputed in the 16th century for its delicacy, and was poured at the table of the kings of France. It was the Jesuits (a monk community) of Tournon who gave the area its current name, in the 17th century. Between 1956 and 1969, all the vineyards from this area which used to be named "Côtes du Rhône" were regrouped and established under the appellation Saint-Joseph.

SURFACE AREA UNDER PRODUCTION : 1,095 hectares (2 705 acres), for an annual crop of 40,000 hectolitres (444,444 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre).

GRAPE VARIETIES : 100% Syrah

CHARACTERISTICS

The cuvee is a vineyard plot selection. Grapes come exclusively from the plot known as "Sainte-Epine", a south-facing slope hillside on the commune of Saint-Jean de Muzols, in the heart of the Saint-Joseph appellation. Only made in the very best years, its production is deliberately limited to 4,000 bottles (75 cl.) per year. Grape variety : 100% Syrah

WINE MAKING

The "Sainte-Epine" grapes are harvested by hand, at optimum ripeness. Fermentation takes place in traditional, open-topped concrete tanks, after 3 days pre-fermentary skin contact at cool temperatures. Maceration continues at controlled temperatures of 82°F to 86°F (28°C to 30°C). Daily cap pushing down and pumping over are carried out for about 10 days, with a total maceration period of up to 20 days.

MATURING

The wine is aged for 14 to 16 months, half in new barrels, the other half in one year old barrels. Barrels are topped up regularly.

TASTING NOTES

The wine has a deep ruby colour with purple tinges. Its nose shows aromas of blackberries and spices, lifted by some mineral and gently wooded notes. Well concentrated, this wine has pure flavours that come to the palate in successive layers of varying aromas, all of equal intensity.

FOOD AND WINE PAIRING

Games, marinated beef in sauce, grills, green peppers. It goes well with all types of cheese.

