SAINT JOSEPH





100% Syrah - vines 20 - 30 years old

Its intense red color with purplish reflections attracts the eye and the nose with flavors of blackcurrant, blackberry and licorice makes us want to go further in the discovery.



VINTAGE

2018



SOIL TYPE

SOILS OF THE GRANITE PLATEAU TYPE AT AN ALTITUDE OF 350 M, ON THE RIGHT BANK OF THE RHÔNE



VARIETY

100% SYRAH - VINES 20 - 30 YEARS OLD



YIELD

35 HECTOLITERS / HECTARE



CULTIVATION METHODS

THE CULTIVATION OF THE VINES IS CARRIED OUT IN ORGANIC FARMING CERTIFIED BY ECOCERT AND BIODYNAMIC BY BIODYVIN

THE DISBUDDING, THE LIFTING, THE ELIMINATION OF THE INTER-HEARTS, THE HARVEST IS DONE MANUALLY



VINIFICATION

HARVEST AND MANUAL SORTING ON FEET AND ON A SORTING

TABLE 100%

DESTEMMING VATTING AND DEVATTING BY GRAVITY

TRADITIONAL VINIFICATION IN RAW CONCRETE VATS

VATTING 28-32 DAYS WITH PUNCHING DOWN, PRESSING WITH A VERTICAL PRESS AT LOW PRESSURE AGING FOR 12 MONTHS IN DEMI-MUIDS FOR 30% AND IN RAW CONCRETE VATS FOR 70%.



CONDITIONING

CLEAR RACKING, FILTRATION AND BOTTLING BY US



AMOUNT

AROUND 8,000 BOTTLES

