

Grapes  
100% Syrah

Region/Appellation  
AOP Saint-Joseph

Alcohol by volume  
13.50%

Residual Sugar  
0.25 g/l

pH  
3.7

Total Acidity  
3.47 g/l

Drinking Window  
2024 - 2033

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
27/07/2024

# Saint-Joseph Deschants Rouge 2017 6x75cl

## Winemaker Notes

A very floral wine which develops liquorice and spice notes on both the nose and palate.

## Vineyard

The Saint-Joseph appellation extends around fifty kilometres on the right bank of the River Rhone, from Chavanay in the north to Guilherand-Granges, near Valence, in the south. The mainly-east facing vineyards are planted on the steep slopes of gneiss and local granite schist, occasionally coated with lenses of loess. This variety of substrates enables us to combine complexity, volume and tautness in our Deschants wine.

## Winemaking

From the veraison, we are regularly checking the maturity evolution. Grapes are hand-harvested to the optimal maturity. The wine is vinified in open concrete tank with one or two daily pumping over. Vatting lasts between 3 and 4 weeks. The wine is mainly aged in vats with a part of oak casks from 12 to 18 months.

## Vintage

This year was full of surprises and will remain ingrained in our memories due to its unpredictable weather! It was a true winemakers' vintage and the month of September made it what it is. The northern reds show a classic and pure style, with exceptional potential.

## Food match

Grilled and Roasted Red Meats

Try with fish in tapenade sauce, small game, lamb Cooked pork meats and soft cheeses, goat's cheese

