

Grapes

100% Syrah

Region/Appellation

AOP Saint-Joseph

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.86

Total Acidity

3.12 g/l

Drinking Window

2024 - 2033

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

17/04/2024

Saint-Joseph Le Clos 2017 6x75cl

Winemaker Notes

A beautifully mineral nose with graphite, cherry and blackberry notes. The palate is soft, rich and elegant with a long-lingering finish and aromatic notes reminiscent of the granite terroir.

Vineyard

Brown soils derived from coarse-grained, black mica granite, fractured and locally altered. The bunches are cut then transported to the winery in small crates.

Winemaking

Alcoholic fermentation is carried out in a small, 30 HL, concrete vat with long maceration for around 5 weeks. Entirely in barrels for around 20 months period (25% new barrels).

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

