



#### Grapes

100% Marsanne

#### Region/Appellation

AOP Saint-Joseph

#### Alcohol by volume

12.5%

#### Residual Sugar

0.55 g/l

#### pH

3.46

#### Total Acidity

2.67 g/l

#### Tasting Guide



#### Tasting note printed

10/09/2025

# Saint-Joseph Deschants Blanc 2023 6x75cl

## Winemaker Notes

Mineral, gun-flint (characteristic of the granite), roasted aromas, hint of dried fruits with a floral and honeyed finish.

## Vineyard

On their arrival at the winery, the whole grapes are pressed. A cold-static-settling is performed from 24 to 48 hours. The temperatures of fermentation are regulated by cold water circulation. A part of the wine is vinified in oak casks and the other part in stainless vats. Ageing is carried out on lees with stirrings. The two wines are blending just before bottling (from 8 to 9 months after harvesting).

## Winemaking

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.

## Vintage

2023 was a multi-faceted wine-growing season, producing a vintage formed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew outbreaks and water stress. But a year too when the Terroirs came up trumps in the face of adversity.

## Food match

