

Saint-Joseph Deschants Rouge 2022 6x75cl

Grapes
100% Syrah

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
12.5%

Residual Sugar
0.3 g/l

pH
3.73

Total Acidity
4.82 g/l

Drinking Window
2025 - 2028

Tasting note printed
29/12/2025

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 Guilhaud-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

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

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

