

# Saint-Joseph Les Clos 2020

## 6x75cl

### Grapes

100% Syrah

### Region/Appellation

AOP Saint-Joseph

### Alcohol by volume

13.5%

### Residual Sugar

less than 0.25 g/l

### pH

3.78

### Total Acidity

5.13 g/l

### Drinking Window

2025 - 2030

### Tasting Guide

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

### Tasting note printed

06/09/2025

### 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

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

### Food match

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

