

Saint-Joseph Les Granilites Blanc 2020 6x75cl

Grapes

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
13.50%

Tasting Guide



Tasting note printed
18/04/2024

Winemaker Notes

Fresh with delicate notes of white flowers and white fleshed fruit, delicious aromatic notes, underscored by lovely smooth oakiness.

Vineyard

Here there is granite terrain formed by geologic alteration, and content carried in by the wind ensuring that the soils are good for water filtration and restriction. The principal soil and climate components that make for great Saint-Joseph wines can be found. These kinetics of slow maturation, give "Granilites" a potential for freshness, minerality and a particularly interesting tautness. The parcels of vines are located in the districts of Charnas, Tournon and Mauves, where the principal soil and climate components that make for great Saint-Joseph wines can be found. The altitude and wind exposure (including the Mistral) ensure natural regulation of pests while providing freshness throughout the summer. The parcels are mainly south-east facing.

Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 litre casks with natural yeasts. Ageing for 8 months. During the first two months, the lees are stirred to control and limit oxidation of the wine. 75% of ageing takes place in stainless steel tanks to preserve the wine's freshness and minerality. The remaining 25% is matured in demi-muids (600l barrels) which gives "Les Granilites" consistency, power and aromatic complexity.

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

Grilled and Roasted White Meats

Wonderful with oysters.

