



# Saint-Joseph Les Granilites Blanc 2022 6x75cl

## Grapes

100% Marsanne

## Region/Appellation

AOP Saint-Joseph

## Alcohol by volume

13.5%

## Residual Sugar

1.2 g/l

## pH

3.32

## Total Acidity

4.82 g/l

## Drinking Window

2025 - 2026

## Tasting Guide



## Tasting note printed

12/09/2025

## Winemaker Notes

Fresh and well-balanced on entry, nice volume with delicious, dessert-like notes, mineral tautness and a long lingering finish.

## Vineyard

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.

## 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

Wonderful with oysters.

