



#### Grapes

100% Marsanne

#### Region/Appellation

AOP Saint-Joseph

#### Alcohol by volume

14.50%

#### Residual Sugar

1.4 g/l

#### pH

3.65

#### Total Acidity

4.5 g/l

#### Drinking Window

2023 - 2032

#### Tasting Guide



#### Tasting note printed

20/04/2024

# Saint-Joseph Les Granits Blanc 2019

## Winemaker Notes

Mineral with floral overtones of honeysuckle and lily in its youth, Tabasco, wax, honey. Palate: well-balanced. A very harmonious wine with a subtle final of spices developing into honey with ageing.

## Vineyard

Very steep granite slopes in the south of Tournon.

## Winemaking

Whole bunch pressed. Cold settling between 24 and 48 hours. Half of the wine is fermented in vats, the other part in big wooden barrels (600 litres). Ageing takes place on lees from 8 to 10 months, with regular stirrings. The two parts are blended before bottling.

## Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

## Food match

Grilled and Roasted White Meats

Wonderful with oysters.

