

Saint-Joseph Les Granits Blanc 2021 6x75cl

Grapes

100% Marsanne

Region/Appellation

AOP Saint-Joseph

Alcohol by volume

13%

Residual Sugar

less than 1 g/l

pH

3.59

Total Acidity

2.87 g/l

Tasting Guide



Tasting note printed

20/12/2025

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

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. 2021 yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

Food match

Wonderful with oysters.

