

# Saint-Joseph Les Granits Rouge 2020 6x75cl

## Grapes

100% Syrah

## Region/Appellation

AOP Saint-Joseph

## Alcohol by volume

14%

## Residual Sugar

less than 0.25 g/l

## pH

3.75

## Total Acidity

5.46 g/l

## Drinking Window

2025 - 2035

## Tasting Guide

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

## Tasting note printed

27/12/2025

## Winemaker Notes

Black fruit jam with smoked and mineral overtones. The palate is smoky with peppered aromas. Tight tannins with a long persistency.

## Vineyard

From very stony granitic soils

## Winemaking

The grapes are 100% destemmed. Slow fermentation in small concrete vats. The process of fermentation is very long and lasts for more than one month, to polymerize tannins. Only the free-run wine is used in this single vineyard. Entirely aged in casks for 16-18 months.

## 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

Perfect with game, lamb or pork meats or goat's cheese.

