

Saint Joseph

2014

"“Notes of violets, spice-box, licorice, plums and spring flowers emerge from the medium-bodied, charming, fresh and lively 2014 St Joseph Laurus… It does well in the vintage, has good fruit, nicely integrated acidity and a good finish…will certainly offer plenty of pleasure…” Reviewed by Jeb Dunnuck – Robert Parker, The Wine Advocate – 30th Dec. 2016"



AWARDS

89 pts Wine Advocate

Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity.

Harvest started on September 20th 2014.

Grape varieties

100% Syrah

Terroir

Our parcel selection sources from:
– “Serine” grapes (Syrah especially selected from the most robust non-clonal vines) and classic Syrah from the South-facing granite slopes at 250m in altitude in the Northern St Joseph communes of Malleval and Roche Courbe. These terroirs produce wines with delicate smoky, spicy and violet aromas with excellent vivacity.
– Syrah from complex granite-based slopes facing Southwest at 200m in altitude in the central part of the St Joseph appellation around St Jean de Muzols.

Winemaking

Manual harvesting, fermentation in cement vats for 14 days with regular pumping over. Malo-lactic fermentation in new 275 lt Laurus barrels followed by 15 months “élevage”.
Production: 4 087 bottles
Bottling date: 19 May 2016

Service & food pairing suggestions

Roasted “Bresse” chicken
Confit of porc cheeks
Serve at around 14° to 16°C. Recommend opening an hour before serving
Best enjoyed between 2016 and 2024