

Saint Joseph

2020

"“Opaque ruby. Displays mineral-accented aromas of fresh black and blue fruits, violet and olive paste, along with a black pepper note that builds in the glass. Sweet cassis, blueberry and vanilla flavors deepen and become smokier with air. Concentrated but lively as well, closing sappy and long, with discreet tannins and lingering florality.” Josh Reynolds – Vinous. December 2022"



AWARDS

92 pts Vinous 12/2022
91-93 pts Jeb Dunnuck 02/2022
15,5/20 Jancis Robinson 12/2021

Vintage

The 2020 vintage is characterized by its earliness, from the start of the vegetative cycle until the harvest. Spring turned out to be warm with temperatures constantly above normal and fairly regular rains, thus favoring rapid flowering in the second half of May and providing very good conditions for the rest of the cycle. The harvest began at the end of August and spread out over several weeks thanks to the good weather conditions. Throughout the northern vineyards, quality and quantity were there.

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 as well as a refreshing livelyness.
– 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 between August 27 and September 14th, 2020, fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 16 months ageing in barrel.
4 293 bottles and 9 jeroboams produced.
Bottled on June 8th, 2022.
Vegan Wine.

Service & food pairing suggestions

Porcini ravioli with foie gras
Rabbit with olives
Serve at around 13° to 15°C. Recommend opening an hour before serving
Best enjoyed between 2025 and 2033.