

Saint Joseph

2022

"Brilliant crimson colour. The fine nose offers notes of vanilla and elderflower. On the palate, an elegant structure with flavours of vanilla and elderflower enhanced by a hint of burlat cherry."



AWARDS

92-94 pts Jeb Dunnuck 03/2024
88-90 pts Vinous 10/2023

Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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 took place mid-September 2022. Fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 18 months ageing in barrel.
3,500 bottles and 120 magnums produced.
Bottled on July 23rd, 2024.

Service & food pairing suggestions

Rack of lamb with Provence herbs.
Porcini ravioli.
Serve at around 13° to 15°C. Recommend opening an hour before serving
Best enjoyed between 2026 and 2035.