

Saint Joseph

2024

"Deep ruby colour. The nose, delicate and elegant, reveals aromas of blackcurrant and very subtle peppery notes. The palate is structured, rich and round. The tannins are silky and well-integrated, leading to a lovely finish. (Tasted on 3 June 2026)"



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

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 2024. Fermentation in vats. Malo-lactic fermentation in new 275lt Laurus barrels followed by 18 months ageing in barrel..
6,000 bottles produced.
Bottled 27th March 2026.

Service & food pairing suggestions

Enjoy with a rib of beef, duck breast with honey sauce, or a porcini mushroom risotto.
Serve at around 13° to 15°C. Recommend opening an hour before serving
Best enjoyed between 2027 and 2033.