

Grapes
100% Syrah

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
14.00%

Residual Sugar
less than 0.25 g/l

pH
3.82

Total Acidity
5.49 g/l

Drinking Window
2024 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
06/07/2024

Saint-Joseph Les Granilites Rouge 2019 6x75cl

Winemaker Notes

A nice intensity of wild dark berry notes, mineral notes, underscored by lovely smooth oakiness. The palate is soft and well-balanced with a long-lasting finish of those wild dark berry notes.

Vineyard

Granite terrain created by the wind and geological alteration resulting in restrictive soils with good drainage. Here we find the principal soil and climatic elements of great Saint-Joseph wines. These slow kinetics of maturation give the "Granilites" wine great freshness, minerality, and acidity potential.

Winemaking

Temperature controlled fermentation in concrete vats, using indigenous yeasts. 4 weeks maceration was carried out, followed by malo-lactic fermentation in cask. Maturing is carried out in casks for the first 12 months, and is completed in concrete tanks for 6 months.

Vintage

An impressive Rhône vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the Northern Rhône but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted Red Meats

Try with fish in tapenade sauce, small game, lamb, cooked pork and soft cheeses, especially goat's cheese.

