

Grapes
100% Syrah

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
13.50%

Residual Sugar
1 g/l

pH
3.92

Total Acidity
4.78 g/l

Drinking Window
2024 - 2033

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
28/12/2024

Le Clos, Saint-Joseph 2019 6x75cl

Winemaker Notes

A beautifully mineral nose with graphite, cherry and blackberry notes. The palate is soft, rich and elegant with a long-lingering finish and aromatic notes reminiscent of the granite terroir.

Vineyard

Brown soils derived from coarse-grained, black mica granite, fractured and locally altered. The bunches are cut then transported to the winery in small crates.

Winemaking

Alcoholic fermentation is carried out in a small, 30 HL, concrete vat with long maceration for around 5 weeks. Entirely in barrels for around 20 months period (25% new barrels).

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone 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 meats and soft cheeses, goat's cheese

