

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  
06/07/2024

# Saint-Joseph Le Clos 2019

## 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

