

Grapes

100% Syrah

Region/Appellation

AOP Saint-Joseph

Alcohol by volume

13.5%

Residual Sugar

1 g/l

pH

3.92

Total Acidity

4.78 g/l

Drinking Window

2025 - 2033

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed

20/04/2025

# Saint-Joseph Les Clos 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

Try with fish in tapenade sauce, small game, lamb Cooked pork meats and soft cheeses, goat's cheese

