

Grapes

100% Marsanne

Region/Appellation

AOP Saint-Joseph

Alcohol by volume

14.50%

Residual Sugar

1.4 g/l

pH

3.51

Total Acidity

4.38 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

06/07/2024

Saint-Joseph Les Granilites Blanc 2019 2019 6x75cl

Winemaker Notes

Fresh with delicate notes of white flowers and white fleshed fruit, delicious aromatic notes, underscored by lovely smooth oakiness.

Vineyard

Here there is granite terrain formed by geologic alteration, and content carried in by the wind ensuring that the soils are good for water filtration and restriction. The principal soil and climate components that make for great Saint-Joseph wines can be found. These kinetics of slow maturation, give "Granilites" a potential for freshness, minerality and a particularly interesting tautness. The parcels of vines are located in the districts of Charnas, Tournon and Mauves, where the principal soil and climate components that make for great Saint-Joseph wines can be found. The altitude and wind exposure (including the Mistral) ensure natural regulation of pests while providing freshness throughout the summer. The parcels are mainly south-east facing.

Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 litre casks with natural yeasts. Ageing for 8 months. During the first two months, the lees are stirred to control and limit oxidation of the wine. 75% of ageing takes place in stainless steel tanks to preserve the wine's freshness and minerality. The remaining 25% is matured in demi-muids (600l barrels) which gives "Les Granilites" consistency, power and aromatic complexity.

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 White Meats

Wonderful with oysters.

