

Grapes

Region/Appellation  
AOP Saint-Joseph

Alcohol by volume  
13.50%

Drinking Window  
2024 - 2028

Tasting Guide



Tasting note printed  
06/07/2024

# Saint-Joseph Les Granilites Blanc 2020 2020 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

Early harvests are the hallmark of great wines 2020 will undoubtedly stand out as an atypical leap year. The season started mild, with temperatures reaching 10°, helping us to put winter behind us. The first effects of this mildness were the onset of grass growth on the plains of Crozes-Hermitage, bringing bright colours to the landscape. While pruning progressed on the slopes, in mid-February, the almond trees start to flower, about ten days ahead of schedule. Pruning wounds were treated to protect them from disease. Very soon, the first signs of vine leakage began, announcing its awakening. The winter was mild, marked by a water shortage over the period but reserves had built up at the end of 2019 (more than 500mm in all). In mid-March, the buds begin to shake and come out of their cotton, heralding the onset of a speedy sequence of events. At the end of March, the first leaves spread, the budburst came early, 10 days earlier than the previous year... Life came back to the vines with the appearance of the first insects, the first flowers and a few bud-eaters that feed on the Bessards while the urban landscape went into hiding. A completely different setting awaited us at sunrise on March 26th on Domaine Les Granges de Mirabel, with an unexpected but stunning carpet of snow. The absence of a real winter made spring frosts a threat, and on April 1st, the temperature plummeted to -2°C, burning a few young leaves and buds on the Beaumont Montoux plains. The landscape's spring metamorphosis came with poppies dotted amongst the vines, splashing colour on the hillside canvas. On Domaine Les Granges de Mirabel, intense sunlight in April and May accelerated vine growth. The diversity of organisms between the rows of vines brought the landscape to life. Bud pruning was barely over when the vines needed the help of the supporting wires. Horn silica (preparation 501) was exactly what we needed at that moment. At the end of April, inflorescences were clearly visible on both si



## Food match

Grilled and Roasted White Meats

Wonderful with oysters.