

Grapes  
100% Marsanne

Region/Appellation  
AOP Saint-Joseph

Alcohol by volume  
13.00%

Residual Sugar  
1 g/l

pH  
3.64

Total Acidity  
4.65 g/l

Drinking Window  
2024 - 2026

Tasting Guide



Tasting note printed  
28/12/2024

# Saint-Joseph Les Granilites Blanc 2021 6x75cl

## Winemaker Notes

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

## Vineyard

Granite terrain created by the wind and geological alteration resulting in restrictive soils with good drainage. Here we find the principal soil and climatic elements of great Saint-Joseph wines. These slow kinetics of maturation give the "Granilites" wine great freshness and minerality.

## 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

The 2021 wine season marked a return to 'normal' conditions after five consecutive scorching years. This year, with its early onset and unforeseen challenges, left an indelible mark on winegrowers. Despite a turbulent season, the dedicated efforts of vineyard workers resulted in a vintage that evoked long-forgotten characteristics of classic Northern Rhône vintages. Snow delayed winter pruning, proving beneficial as the year unfolded. Early budburst in late March had winegrowers on edge as frosts followed in early April. The Chapoutier team prepared for the frosts, placing candles throughout the vineyards of the Northern and Southern Rhône and worked tirelessly throughout the night to minimise its devastating effects. Welcome spring rains arrived in early May, helping to revitalise the vineyards, and continued throughout the summer. However, it also increased disease pressure which again relied on the Chapoutier team's expertise and diligence to overcome. While the Northern Rhone saw ample rain, the Southern region struggled with drought. The late but successful harvest took place between September and October as the grapes reached full maturity. This vintage, while extremely demanding, rewarded winegrowers with wines that bear a distinct northern character, a testament to their tireless efforts throughout a challenging and ever-changing year.

## Food match

Grilled and Roasted White Meats

Wonderful with oysters.

