

Grapes
Syrah

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
14.50%

Residual Sugar
less than 0.25 g/l

pH
3.74

Total Acidity
5.57 g/l

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
06/07/2024

Saint-Joseph Les Granilites Rouge 2020 6x75cl

Winemaker Notes

A nice intensity of wild dark berry notes, mineral notes, underscored by lovely smooth oakiness. The palate is soft and well-balanced with a long-lasting finish of those wild dark berry notes.

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, minerality, and acidity potential.

Winemaking

Temperature controlled fermentation in concrete vats, using indigenous yeasts. 4 weeks maceration was carried out, followed by malo-lactic fermentation in cask. Maturing is carried out in casks for the first 12 months, and is completed in concrete tanks for 6 months.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Grilled and Roasted Red Meats

Try with fish in tapenade sauce, small game, lamb, cooked pork and soft cheeses, especially goat's cheese.

