

Grapes
100% Syrah

Region/Appellation
AOP Saint-Joseph

Alcohol by volume
12.50%

Residual Sugar
0.25 g/l

pH
3.64

Total Acidity
5.48 g/l

Drinking Window
2024 - 2031

Tasting Guide



Tasting note printed
28/12/2024

Saint-Joseph Les Granilites Rouge 2021 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 and minerality.

Winemaking

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

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 Red Meats

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

