



SAINT-JOSEPH WHITE 2006

Consumption



To drink

Soil type

Limestone and pebbly sand.

Grape variety

95% Marsanne

5% Roussanne

Average age of vines

20 to 50 years. The vines are mainly situated in the communes of Tournon and Sarras.

Winemaking

Temperature controlled fermentation at around 18°C.

Maturation

Stainless steel and oak barrels.

Average yield

35 HI / hectares.

Average annual production

8,000 bottles.

Tasting

- * Eye: Brilliant clear straw yellow.
- * Nose: Powerful and complex nose. Strong notes of white flowers. Delicate oak aromas.
- * Palate: A clean supple attack. Very aromatic finish with pears and citrus fruits.
- * Overall: Exceptionally fresh and fruity. Round and powerful on the palate.

Serving temperature

10°C to 12°C

Ageing potential

5 years

Food and wine matching

Starters, fish, goats cheese.

Winemakers tip

This wine is produced from grapes from the two estates of Jean-Louis GRIPPAT and VALLOUIT as well from grapes and wines purchased in the trade.

