



## Saint Joseph Red - "Vignes de l'Hospice 2004

### Consumption



To drink

### Soil type

Steep vineyards on a granite slope.

### Grape variety

100% Syrah

### Average age of vines

20 to 80 years old.

### Winemaking

Temperature controlled alcoholic fermentation up to 33°C.

### Maturation

30 months in new oak barrels.

### Average yield

35 Hl / hectare

### Tasting

\* **Eye** : Deep red.

\* **Nose** : Complex with dominant black fruit and delicate oak aromas. A pure and intense nose.

\* **Palate** : A powerful attack. Powerful, round and elegant tannins.

\* **Overall** : Originating from a geological formation similar to the famous Bessards slopes in Hermitage, this Saint-Joseph has all the finesse of the appellation and the strength of its neighbour across the river.

### Serving temperature

16°C to 18°C.

### Ageing potential

10 years.

### Food and wine matching

Red meat, game and cheese.

### Winemakers tip

This wine originates from a monopoly of the best terroirs adjoining what were previously the Jean-Louis GRIPPAT and VALLOUIT estates. This is a unique expression of the most impressive and exclusive slopes of the Saint-Joseph appellation.

