



SAINT-JOSEPH RED - "VIGNES DE L'HOSPICE" 2006

Consumption



To drink / to keep

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 HI / hectares.

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 GRIP-PAT and VALLOUIT estates.

This is a unique expression of the most impressive and exclusive slopes of the Saint-Joseph appellation.

