



Saint-Joseph Red 2003

Vintage 2003

88 - E. GUIGAL _ Saint-Joseph rouge 2003 \$29 Robust with smoke and black fruit notes mixed with tar and coffee. Fleshy, cocoa-driven finish. Drink now. 3.000 cases made. _ J.M. Guigal will unquestionably make waves when he releases his 2003 St-Joseph red cuvees. The harvest occurred between August 25th and early September, and all the wines came in between 14-15% natural alcohol. The dense purple-colored, medium to full-bodied 2003 St.-Joseph exhibits sweet cherry liqueur, black currant, crushed stone, pepper, and dried scents along with heady alcohol and a viscous texture. Drink it over the next 7-8 years. - (90-92) - The Wine Advocate by Robert M. Parker Jr - 12/04

Consumption



To keep

Soil type

Limestone, sand and pebbles.

Grape variety

100% Syrah.

Average age of vines

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

Winemaking

Alcoholic fermentation in stainless steel tanks at high temperatures.

Maturation

Around 16 months in second wine oak barrels.

Average yield

35 HI / hectares.

Average annual production

45,000 bottles.

Tasting

* Eye : Dark red with violet tints.

* Nose : Powerful nose dominated by red berries and delicate oak aromas.

* Palate : Powerful attack. Round and supple tannins.

Serving temperature

16°C to 18°C.

Ageing potential

10 years

Food and wine matching

Red meat and 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.

