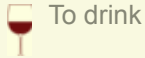




Saint Joseph Red 2004

Consumption



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 to HI / hectares

Average annual production

around 150,000 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.

