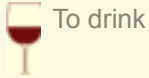




## SAINT-JOSEPH WHITE - "LIEU DIT SAINT-JOSEPH" 2007

### Consumption



### Soil type

Steep sloped vineyards. Gneiss with granite streaks.

### Grape variety

Marsanne 95%

Roussanne 5%

### Average age of vines

20 to 75 years.

### Winemaking

Temperature controlled alcoholic fermentation at 18 °C.

### Maturation

50% new oak barrels. 50% barrels of one wine.

### Average yield

33 HI / hectares.

### Tasting

\* Eye: Straw yellow with golden tints.

\* Nose: Very complex with oaky floral notes. Hazelnuts and yellow fruit.

\* Palate: Very full-bodied attack. Fleshy fruit and round palate.

\* Overall: A balanced palate with complex aromas and a roundness which is very characteristic of this Saint-Joseph which comes from the best terroirs of the appellation.

### Serving temperature

10 °C to 12 °C

### Ageing potential

10 years.

### Food and wine matching

Fish, goats cheese.

### Winemakers tip

This wine is a unique expression of the excellence of the lieu-dit Saint Joseph appellation and these vineyards are from amongst the very best of this up-and-coming appellation in the northern Côtes-du-Rhône. These very slopes lent their name to the Saint-Joseph appellation when it was created. The label was designed by Roger PFUND, a Franco-Swiss artist who is a specialist in the design of bank notes.

