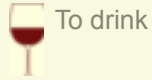




## SAINT-JOSEPH RED - "LIEU DIT SAINT-JOSEPH" 2005

### Consumption



### Soil type

Steep sloped vineyards. Gneiss with granite streaks.

### Grape variety

100% Syrah.

### Average age of vines

20 to 75 years.

### Winemaking

Temperature controlled alcoholic fermentation up to 33°C.

### Maturation

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

### Average yield

33 HI / hectares.

### Average annual production

Around 9,000 bottles.

### Tasting

- \* Eye: Deep red.
- \* Nose: Complex with dominant black fruit and delicate oak aromas. A pure and intense nose.
- \* Palate: A powerful attack. Round and elegant tannins.
- \* Overall: A veritable success. Fresh and powerful. Will become more refined with age.

### Serving temperature

16°C to 18°C

### Ageing potential

10 years.

### Food and wine matching

Red meat, game and 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.

