

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

SAINT-JOSEPH DESCHANTS



DETAILS OF PRODUCTION

The soil in Saint-Joseph is granitic and slightly acidic and is located on the right bank of the Rhône Valley on the foothills of the Massif Central. Chapoutier's Estate vineyards of Saint-Joseph are situated between Mauves and Tournon, which has given its name to the appellation.

From the veraison, the maturity evolution is regularly checked. Grapes are hand-harvested at the optimal maturity. The wine is vinified in open concrete tanks with one or two daily pump overs. Vatting lasts between 3 and 4 weeks. The wine is mainly aged in vats with a part of oak casks from 12 to 18 months.

TASTING NOTES

Intense garnet red. Very floral (violet) on the nose, developing into liquorice and spice aromas. The palate has supple attack with dominant red fruits flavours and the finish is long with persisting spice flavours.

HOW TO SERVE

Serve with fish in tapenade sauce, small game, lamb, cooked pork meats and soft cheeses particularly goat's cheese

VINTAGE

2014

STYLE

Red

BLEND OF GRAPES

100% Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

13%

