

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# SAINT-JOSEPH 'LES GRANILITES'



## DETAILS OF PRODUCTION

The parcels of vines are located in the districts of Charnas, Tournon and Mauves, where the principal soil and climate components that make for great Saint-Joseph wines can be found. Here there is granite terrain formed by geologic alteration, and content carried in by the wind ensuring that the soils are good for water filtration and restriction. The altitude and wind exposure (including the Mistral) ensure natural regulation of pests while providing freshness throughout the summer. These kinetics of slow maturation, give "Les Granilites" a potential for freshness, minerality and a particularly interesting

Harvested by hand in dry, sunny weather, the entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 litre casks with natural yeasts. Matured for 10 months in barrel, with the lees stirred up during the first 2 months.

## TASTING NOTES

Strong yellow with bright green highlights. Fresh nose, with delicate notes of white flowers and white-fleshed fruit (peaches, pears), underscored by smooth oakiness. A fresh palate and well-balanced, nice volume with delicious, dessert-like notes, mineral tautness and a long lingering finish.

## HOW TO SERVE

Lemon, thyme and honey roasted pork.

### VINTAGE

2015

### STYLE

White

### BLEND OF GRAPES

Marsanne

### WINEMAKER

Michel Chapoutier

### ALCOHOL

13.5%

