

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 tautness.

Hand harvested in dry, sunny weather, with temperature controlled fermentation in concrete vats, using indigenous yeasts. 4 weeks maceration was carried out, followed by malo-lactic fermentation in cask. Ageing occurs in casks for the first 12 months, and is completed in concrete tanks for 6 months.

## TASTING NOTES

Garnet red with purple highlights. Nice intensity on the nose of wild dark berries (blackcurrant, blackberries), along with graphite and smooth oakiness. Soft and well-balanced on the palate. Fine, tight tannins, beautiful mineral tautness derived from the granite. Long-lasting finish with lovely dark berry notes.

## HOW TO SERVE

Fish in tapenade sauce, small game, lamb, cooked pork meats, soft cheeses, particularly goat's cheese.

### VINTAGE

2015

### STYLE

Red

### BLEND OF GRAPES

100% Syrah

### WINEMAKER

Michel Chapoutier

### ALCOHOL

13%

