

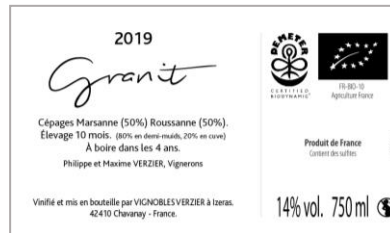
# DOMAINE VERZIER

I Z E R A S - C H A V A N A Y



## AOP Saint Joseph

### Granit 2019



## The Terroir:

**Geographical location :** The vines are planted at the top of southeast-facing hillsides at an altitude of 300 m.

**Soil type :** Granite subsoil and sandy soil.

**Climate :** Sub-Mediterranean, cold winters and hot and dry summers. Rains regularly during the other seasons (approximately 600 to 700 mm per year).

**Grape variety :** 50% Marsanne and 50 % Roussanne, yield 35 hl / ha.

**Pruning method :** Cordon de Royat and single Guyot methods of pruning plus trellising on wires.

**Cultivation :** De-hydrated organic compost (bovine-manure based), treatment with herbal teas, bio-dynamic preparations, sulphur and Bordeaux mixture to maintain the balance between the vines and the soil. Leaf-thinning, removing laterals, green harvesting. Mechanical ploughing of the soil, alternate rows are left for natural grasses to grow.

**Harvesting :** Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard, the grapes are harvested in buckets then tipped into harvesting bins which can contain up to 50kg of grapes, these bins are then taken to the wine cellar.

## The Cellar:

**Arrival:** Selective grape sorting by hand on a vibrating sorting table.

**Pressing:** Whole bunches of grapes are placed in a pneumatic press, racking of the must after 24 hours and fermentation in tanks.

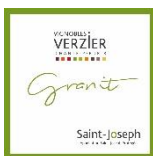
**Maturing:** At the end of the alcoholic fermentation the volume is put in 500-litre oak barrels, systematic malolactic fermentation followed by a maturing period of 9 months (on fine lees). Tangential filtration. Bottling took place in July 2020.

## Winetasting:

**Alcohol level:** 14,0 % Alc./Vol.

**Ageing potential:** This wine is to be drunk after 3 to 5 years of ageing.

**Aromas:** This wine reveals rich aromas of acacia flowers and almonds mixed with a touch of mineral elements.



*This wine can be served with savoury pies & pastries,  
fish and white meats.*

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