DOMAINE VERZIER
IZERAS - CHAVANAY

AOP Saint-Joseph Rouge 2022

Empreinte

The Terroir :

Location : The vines are planted on the top of a southeast-facing hillside overlooking Chavanay at an altitude of 320m.

Soil : 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).

Variety : 100 % Syrah, yield 40 hl / ha.

Pruning : Cordon de Royat, trellising on wires.

Cultivation : Organic, with de-hydrated compost (bovine-manure based), treatment with herbal teas, bio-dynamic preparations, sulfur 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 (September 07 to 17, 2022), 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.

Fermenting : 100% whole bunch. Lasts 25 days with 1 pump-over and 1 punch-down per day, the fermentation process takes place with natural yeasts between 26° and 32°C thanks to temperature controlled tanks.

Pressing : With a pneumatic press, and put in 500-liters oak barrels for malolactic fermentation.

Maturing : Maturing period lasts 12 months. Light filtration. Bottled in January 2024.

Winetasting :

Alcohol : 12,5 % Alc. / Vol.

Aging : To be drunk after 3 to 5 years of ageing.

Aromas : Revealing a superb array of aromas of summer fruits (red berries) with hints of spices and pepper.

« This wine can be served at each course of a meal especially with red meats. »

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