

AOP Saint-Joseph Blanc 2024

Granit



The Terroir :

- Location :** The vines are planted on the top of a southeast-facing hillside overlooking Chavanay at an altitude of 300m.
- 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 :** 50% Marsanne, 50% Roussanne, yield 27 hl / ha.
- Pruning :** Single Guyot and 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 21 to 30, 2024), 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 then fermentation in temperature controlled stainless steel tanks.
- Maturing :** Systematic malolactic fermentation and racking in 500-litres oak barrels and sandstone jar. 8 months of maturing period.
Light filtration and bottling in July 2025.

Winetasting :

- Alcohol :** 13,5 % Alc./Vol.
- Aging :** To be drunk in the 4 first 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. »

