

Ogier Expérience "Baligant" Saint-Joseph Red Dry Still 2017

Saint-Joseph

VINIFICATION

Hand harvested.

Total destemming - natural pre-fermentation maceration with variable temperature and time depending on the vintage - Daily pumping over and cap-punching if required during a long maceration of 20 to 40 days - Temperature control between 24 and 30°C.

TASTING NOTES

Appearance : Ruby-red in color.

Nose : An intense nose of black fruit (blackcurrant, blueberry) and Morello cherry over a sooty, wax-polish base that lends a strong mineral character. Some leather notes mixed with grilled dried fruits

Palate : The palate is bright with a gentle acidity throughout, complexity and balance with an outstanding aftertaste making this wine a great St Joseph.

GRAPE VARIETIES

Syrah

APPELLATION

Saint-Joseph

SOIL

Granitic terraces and schist.

