



Baligant AOC Saint-Joseph Red 2018

VINEYARD

Northern Rhône Valley on the right bank of the Rhône, between Condrieu in the north and Cornas in the south.

TERROIR

Granite terraces and schist.

GRAPES

Syrah 100%

VINIFICATION

Total destemming – Natural pre-fermentation with minimal sulphiting. Progressive temperature increase during alcoholic fermentation to finish between 28 and 30°C. Delicate extraction by mainly fractional pumping over and hot post-fermentation vatting (28-30°C).

AGEING

60% matured in concrete vats, 20% in tuns and 20% in barrels and demi-muids less than 2 years old.

TASTING

Beautiful intense garnet color.

The first discreet one highlights mainly spicy and mineral notes of classic flint on these acidic soils but in 2018 a powerful black fruit appears, ripe cherry rubs shoulders with notes of plums. After aeration, a nice bouquet of ripe fruit and liquorice develops. Delicate and very discreet ageing notes bring complexity and delicacy.

The palate is fruity and delicate with a soft acidity present throughout the tasting - complexity, balance and persistence on the palate make this wine a beautiful St Joseph to be enjoyed in its youth after decanting for 2-3 hours or after a few years of bottle ageing.

SERVINGS

Serving temperature: 16° C

Food and wine pairing : To be enjoyed in these first years with red meats, rack of lamb, but it will age and serve advantageously more refined dishes such as roast game, a steak of doe.

Keeping: It can be kept for 5 to 8 years.

