



## 2021 Les Granilites Rouge

*Rhône Valley, AOP Saint-Joseph*

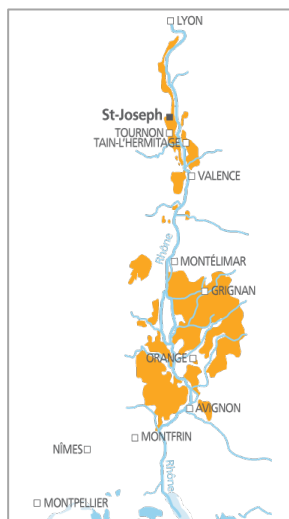
### Grapes:

100% Syrah

### Alcohol by Volume:

12.5%

### Region:



### Winemaker Notes

“Les Granilites” is a mineral wine. Its terroir provides lovely acidity and a well-honed tannic structure. Garnet red with purple highlights. The nose has nice intensity of wild dark berry notes (blackcurrant, blackberries), mineral notes (graphite), underscored by lovely, smooth oakiness. Soft and well-balanced on entry with fine, tight tannins, beautiful mineral tautness derived from the granite with a long-lasting finish accompanied by lovely dark berry notes.

### Vineyard

The vineyards are located in the communes of Charnas, Tournon and Mauves, the birthplace of the appellation. The altitude and exposure to wind (including the Mistral) ensure that there is a natural self-regulation of pests, while providing cool air throughout the summer. The parcels are primarily southeast facing.

### Harvest

2021 began with a winter marked by low rainfall and a relatively mild climate. This was followed by hard hitting frost in the beginning of April. Miraculously, the Saint-Joseph wines of Tournon-sur-Rhône were spared. After the intense frost and lack of rainfall in April, May brought a great deal of rain, revitalizing the vines. In Châteaunuf-du-Pape, the Syrah and Grenache grapes benefited from an ideal summer climate to continue their maturity without any constraints. September brought the heat needed for the grapes to thrive and harvest took place by hand at the end of the month. Radiance, finesse and aromatic elegance will remain the guiding themes of the 2021 vintage.

### Winemaking

Fermentation is brought on by indigenous yeasts and takes place in temperature controlled concrete tanks. A maceration lasting 4 weeks is carried out, followed by malolactic fermentation in barrels.

### Aging

Twenty five percent of the wine was aged in 100% French barrels, which gives the wine consistency, power and aromatic complexity. The remaining 75% is aged in concrete vats, which preserves the freshness and minerality of the Syrah.



### Aging Potential:

5-10 years

### Food Pairing:

Fish in tapenade sauce, small game, lamb, cooked pork meats soft cheeses, goat cheese