



2020 Saint-Joseph “Les Granilites” Blanc

Rhône Valley, AOP Saint-Joseph

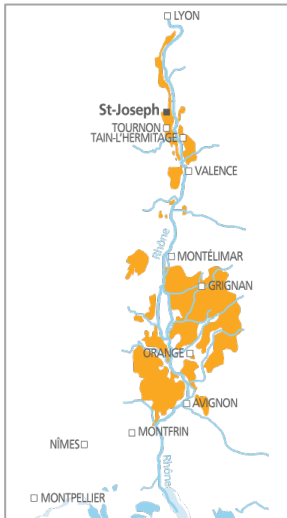
Grapes:

100% Marsanne

Alcohol by Volume:

12.5%

Region:



Aging Potential:

3-5 years

Food Pairing:

Partners perfectly with grilled and roasted white meats as well as fish and shellfish.

Certifications:

Organic/Biodynamic



Winemaker Notes

Saint-Joseph ‘Les Granilites’ epitomizes the authentic character of Rhône Valley Marsanne. Strong yellow with bright green highlights. The nose is fresh, with delicate notes of white flowers and white-fleshed fruit (peaches, pears). Delicious aromatic notes are underscored by lovely, smooth oakiness.

Vineyard

The vineyards are located in the districts of Charnas, Tournon and Mauves, where the principal soil and climate components that make for great Saint-Joseph wines can be found. The altitude and wind exposure (including the Mistral) ensure natural regulation of pests while providing freshness throughout the summer. The parcels are mainly south-east facing.

Harvest

2020 was a solar vintage. It shows lovely demonstration of the effects of epigenetics on the vine. In comparison to another solar vintage (2003), the vines have evolved, adapting to the evolution of the climate. The wine’s freshness is the most striking part of the 2020 vintage. Its originality places this vintage as the best, along with 2010 and 2015, since the beginning of the century.

Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 liter casks with natural yeasts.

Aging

Aging for 8 months. During the first two months, the lees are stirred to control and limit oxydation of the wine. 75% of ageing takes place in stainless steel tanks to preserve the wine’s freshness and minerality. The remaining 25% is matured in demi-muids (600l barrels) which gives “Les Granilites” consistency, power and aromatic complexity

