

Saint Cosme - "Saint Joseph"

AOP Saint Joseph - red - 2021

"100 % Serine (ancient variety of Syrah).

70 % Destemmed fruit – 30% Whole cluster fermentation.

Granite sand from Malleval vale.

Twelve months' ageing: 20 % in new casks – 40 % in casks used for one wine - 40 % in casks used for two or three wines.

Peony, forest, liquorice and tobacco box.

Bottled unfiltered.

Our Saint Joseph, with its deep crimson colour, was a great success in 2021.

Its open nose of fresh fruit, liquorice and tobacco ushers in a subtle, smooth palate replete with fruit and freshness. Its saline character gets you reaching for a second glass or some food, or both. The granite heralds in length and depth on the palate. As you savour the wine, you feel a million miles away from the overripe Syrahs of the New World or those grown in climates that are too hot. You do, though, feel a stylistic connection with the Syrahs grown at Rouanne. In this respect, it is interesting to note that this grape variety has the ability to elicit quality in very varied soils such as granite, schist, limestone and marl. Not all grape varieties have this incredible level of versatility.

In the village of Malleval, the Saint Joseph production area overlaps that of Condrieu, the conclusion being that superlative soils have the capacity to produce both white and red wines."