



GEOGRAPHY AND TERROIR

This cuvee is a blend of 2 plots on Chavanay. Les Eguets : Syrah planted 30 years ago on muscovite granite, a hard ground with large crystals. Les Vessettes : Syrah planted 40 years ago on Gneiss, a soft ground. Acreage : 1.6 ha Grape variety : 100% Syrah

WINE MAKING / MATURING

Around the 10th of September, grapes from “Les Vessettes” are handpicked at the optimum maturity. One week after, it is up to “Les Eguets” grapes, with tough skins and a nice concentration. Each plot is vinified separately according to the same process: in 30HL stainless steel vats with daily soft pumping over and natural yeasts. The malolactic fermentation takes place in barrels with natural yeasts. This wine is aged 18 months in traditional barrels of 2 and 3 wines and blended before bottling

TASTING NOTES

This wine reveals a complex nose with red fruit fragrances and hints of pepper. In the mouth the matter is fleshy, the tannins are mature and a delicate freshness is sustained with eloquent hints of dark-roasted aromas. This wine is emblematic of the Northern Rhone Valley.

FOOD PAIRING

This red Saint-Joseph “Les Garipelées” will go perfectly well with a good steak or a duck breast.