



## SAINT-JOSEPH 2021

### ABOUT THE VINTAGE

A vintage of all extremes! The spring frost hit by surprise, even on sheltered hillsides, and was followed by a cool, rainy vegetative season. In August, some very strong heat allowed to catch up on the delay in maturity and the harvest began at the end of September. The wines are «typical» of a fresh vintage: not very rich in alcohol, aromatic, crunchy and delicate on the palate. Their perfect balance will make them great wines to be aged.

### APPELLATION & TERROIR

The Saint-Joseph appellation is mainly located on granitic terraces, on steep slopes with a south/south-east exposure. It is over 60 km long and the vines that make up this cuvée are mainly located in the extreme north of the appellation around the villages of Chavanay and Mallevall.

### HARVEST & VINIFICATION

The grapes are all hand-picked and then partly destemmed when in the cellar. Fermentation occurs in stainless steel tanks or in truncated wooden vats for 3 and up to 5 weeks. The traditional vinification that is used includes bare feet cap-punching or light pumping over in order to achieve delicate extractions. Wine are aged for 12 months on fine lees in tanks or in 1 to 3 years-old casks.



**JAMES SUCKLING**

**90pts**

*Vintage 2021*

**JEB DUNNUCK**

**91-93pts**

*Vintage 2020*

**JEB DUNNUCK**

**91-93pts**

*Vintage 2019*

**JEB DUNNUCK**

**92pts**

*Vintage 2018*

