

SAINT-JOSEPH RED

Les Salamandres



Majestic shape, dazzling colours ... salamanders are frequently found darting silently around our parcels of St. Joseph – growing on steep hillsides where the vineyard work is intense. Since ancient times, this intriguing reptile has been said to have the gift of being resistant to fire. Its rich symbolism made it the emblem of François the 1st.

We therefore decided to adopt the salamander for the name of our 100% Syrah St. Joseph wine, whose intense aromas and velvety tannins will have you “burning with desire”!

Vintage : 2022

Production : 12000 bottles 750ml

Grape Variety : 100% Syrah

VITICULTURAL DATA

Average age of the vines : 30 years

Type of soil : Middle of Saint-Joseph, soils of soft schist and gneiss on granitic slopes. East exposure vineyards particularly steep and therefore difficult to work

Altitude : 290m

Climate : Oceanic and continental

Density of plantation : 7000 vines/ha

Yield : 40Hl/ha (5000kg/ha)

Cultivation techniques : Organic growing methods, vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

Harvest

Hand picking harvest

It took place during the first fortnight of September

Vinification

Total de-stemming 100%, No crushing

Short cold maceration was applied before fermentation

25 days of maceration with punching of the cap

Temperature control during the fermentation

Maturing 40% Barrel, 60% in tank

Presentation

Bottle : Burgundy

Cork : Natural 49*24

Cap : thick aluminium

Box : C/12 bottles 750ml

Tasting notes

Deep bright colour with purple highlights exudes delicious candied fruit on the nose, both spicy and fruity with notes of black cherries, black berries, and morello cherries

On the palate, we can savour raw cocoa within a meaty, balanced structure with nice ripe tannin .

The finish prolongs the red fruits and spice aromas.

This wine will give of its best after 4 to 5 year ageing in cellar

Ideal drinking temperature : 16°C

Food-wine pairing suggestions : game (roast venison, wild boar stew), coq au vin, roast turkey and vegetables



WINE ANALYSIS

Alcohol : 12.95%

Residual sugars : <2g/liter

pH : 3.48

Total Acidity : 3.60g/liter

Jancis Robinson : 16.5/20



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