

SAINT-JOSEPH | LE CHEMIN DE FER |

"LE CHEMIN DE FER" TAKES ITS NAME FROM THE HISTORY OF THE VILLAGE OF CHAVANAY. AROUND A CENTURY AGO, A STONE QUARRY WAS OPENED TO SUPPLY MATERIALS FOR THE CONSTRUCTION OF THE RAILWAY THAT ONCE SERVED THIS PICTURESQUE VILLAGE. TODAY, THE ABANDONED QUARRY HAS BECOME THE IDEAL SETTING FOR MY FIRST SAINT-JOSEPH BLANC VINEYARD



Grape variety: **100% Marsanne**
Vineyard location : **Chavanay and Mallevall**
Vine age: **5 and 20 years**
Soil: **Granitic bedrock**
Planting density / Yield: **9 000 vines/ha for approximately 42 hl/ha**
Harvest: **Hand-picked, with grape selection carried out in the vineyard**



Vinification: **Gentle whole-cluster pressing** followed by a strict cold settling **to preserve freshness and aromatic purity**. Alcoholic and malolactic fermentations take place **naturally in oak barrels**.
No bâtonnage is carried out in order **to preserve the wine's freshness and balance**.
Ageing: **10 months in 225 L and 500 L oak barrels that have held 2 to 5 wines**



Tasting notes: The **nose** is **complex**, revealing **exotic aromas of pineapple and lychee**, complemented by **delicate honeyed notes**.
The **palate** is **deep, generous and well balanced**.
The **finish** is **fresh, vibrant and persistent**.

FOOD PAIRING: LANGOUSTINE RAVIOLI, PIKE QUENELLES, LOBSTER BISQUE AND RIGOTTE DE CONDRIEU...