

SAINT-JOSEPH | LE NORDIQUE |

"LE NORDIQUE" WAS THE NICKNAME I WAS GIVEN WHILE STUDYING IN PROVENCE, AS I COME FROM THE NORTHERN RHÔNE VALLEY. THIS SAINT-JOSEPH IS ALSO PRODUCED FROM VINEYARDS LOCATED IN THE NORTHERN PART OF THE APPELLATION.



Grape variety: **100% Syrah**
Vineyard location : **Malleval and Serrières**
Vine age: **30 years**
Soil: **Granitic**
Planting density / Yield: **9 000 vines/ha for approximately 42 hl/ha**
Harvest: **Hand-picked, with grape selection carried out in the vineyard**



Vinification: The proportion of whole clusters is **adapted to each vintage**. Depending on the ripeness of the grapes and the conditions of the growing season, part of the harvest may be kept as whole clusters **to bring greater freshness and complexity**. The remaining grapes are destemmed without crushing. The berries are transferred directly into the tank **to preserve their integrity and encourage partial intracellular fermentation**, resulting in **silky tannins and deep aromatic expression**.
Maceration: **3 to 4 weeks**
Ageing: **14 to 15 months in 225 L and 500 L oak barrels that have held 2 to 10 wines**



Tasting notes: **Elegant and refined**, the nose combines **aromas of black fruits (blackcurrant and black olive), white pepper and violet**. The **palate** is **generous, structured and delicate**, supported by **silky tannins**. The **finish** is **fresh and long**.

FOOD PAIRING: BEEF, VEAL, COQ AU VIN, CAILLETES AND OTHER SLOW-COOKED MEAT DISHES...