

St-Joseph White 2024 75 cl



Back

White St Joseph represents only 9% of the St Joseph appellation.

Marsanne and Roussanne are the only two grape varieties allowed in the production of St Joseph white wine.



5 to 10°C



13.5% Vol.



15 years



**Marsanne
Roussanne**



11 months



2024

- Grape variety: 30% old Marsanne vines and 70% Roussanne.
- An expressive nose of ripe fruit, yellow nectarine, broom and orange peel.
- The palate offers liveliness on the attack and a lovely tension. Slight bitterness on the finish.
- Wine of light straw-yellow color tending towards gold, bright.
- Terroir: Granite
- Locality known as: Mève, Montelier, Boisse, Blanchard on a single village: Chavanay.
- Hand-harvested into 23 kg crates.
- Winemaking: Bucher pneumatic pressing, destemming
- Malolactic fermentation on lees in oak barrels and demi-muids.
- Battonage once every two months, only for natural self-protection.
- Aging: 11 months in French oak barrels and demi-muids.
- Serving temperature: 5 to 10°C
- Guard: 15 years

Food and wine pairing: seafood salad with scallops, freshwater and sea fish, trout, crayfish, sole meunière and poultry, Saint Marcellin bricks with thyme and chopped hazelnuts.