

Northern Rhône

Saint-Joseph Red

Filled with red fruit aromas and elegant tannins, this wine is a fine expression of this up-and-coming appellation from the northern Rhône.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

Soil type

Limestone, sand and pebbles.

Grape variety

100 % Syrah.

Average age of vines

20 to 50 years. The vines are mainly situated in the communes of Tournon and Sarras.

Winemaking

Alcoholic fermentation in stainless steel tanks at high temperatures.

Ageing

Around 16 months in second wine oak barrels.

Average yield

38 Hl / hectare.

Average annual production

Around 220.000 bottles.

Tasting

Eye: Dark red with violet tints.

Nose: Powerful nose dominated by red berries and delicate oak

aromas.

Palate: Powerful attack. Round and supple tannins.

Overall: Eye: Dark red with violets tints. Nose: Powerful nose dominated by red berries and delicate oak aromas. Palate:

Powerful attack. Round and supple tannins.

Our comment

This wine is produced from grapes from the two estates of Jean-Louis GRIPPAT and VALLOUIT as well from grapes and wines purchased in the trade.

Vintages 2016

BETTANE+DESSEAUVE

Score: 15/20

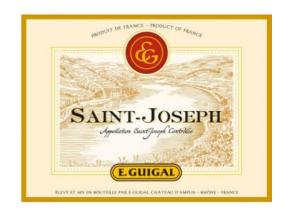


Une entame de bouche saline, un bon fruité mûr, plus de corps et de chair que le crozes, franc et élégant.

JEB DUNNUCK

Score: (89-91)

Not yet bottled, the 2016 Saint Joseph offers more red and black fruits, with some flowery spice characteristics, fine, fine tannins, medium body, and the balance and purity that's the hallmark of this terrific vintage.



WINE ADVOCATE

Score: (89 - 91)

The 2016 Saint Joseph suffers only by comparison to the 2015. It offers hints of cherries and toasted almonds on the nose, followed by a taut, firm, medium-bodied palate. Blueberry and cherry fruit come through on the finish, always a good sign.

Consumption

A boire/à garder

Serving temperature

16°C to 18°C.

Ageing potential

10 years

Food and wine matching

Red meat and cheese.