



# RED SAINT-JOSEPH ESPRIT DE GRANIT 2020

*Estate bottled*

**JEB DUNNUCK**

Dec 2022 – **93+/100**

**JAMESSUCKLING.COM** 

Nov. 2023 – **90/100**

## Geographic situation :

Situated in the northern part and on the right bank of the Côtes du Rhone area.

## Grape variety :

Syrah

## Soil :

Granite terraces

## Climate :

Continental with a Mediterranean influence

## Winemaking :

Plot selections within old vines (35 years on average) and “showcase” vineyards, vinified separately.

Hand-picked grapes. Traditional maceration in concrete vats at 28°C with gentle extraction methods : pumping-over and punching of the cap. Warm maceration at 30°C for 2 weeks. Regular tastings determine when the juice is run off into French oak barrels before malolactic fermentation starts.

## Maturing :

18 months in 400L new barrels (25%), 2-wines (35%), 3-wines (30%) and 4-wine (10%)

## Tasting notes :

**Color :** deep and brilliant garnet red

**Aromas :** ripe black fruits, oriental spices and liquorice with the typical freshness of the appellation

**On the palate :** racy with the typicity of granite soil. Tannins are very fine and finish is remarkably persistent.

## Food pairing :

Red meats, game birds or unpasteurized milk cheeses

## Serving temperature :

16 to 18°C

