

VIDAL-FLEURY

SAINT-JOSEPH ROUGE

2021

The Saint-Joseph appellation is a series of granite terraces overlooking the river for about fifty kilometers. Our cuvée comes from grapes cultivated in both the southern and northern parts of the appellation (between Malleval and St-Pierre de bœuf). The climate is semi-continental, with the cooling influence of the Massif Central and the Rhône River providing a milder touch.



The 2021 vintage was characterized by freshness. May and June, cooler than usual, delayed flowering. Summer sunshine provided the necessary warmth to enrich the grapes with sugars and aromas. Subsequently, meticulous aging, tailored to each wine and terroir, brought out the full potential of our cuvees.

2021

Harvest began on September 18.



Syrah



Manual harvesting, total destemming, and fermentation in stainless steel tanks at controlled temperature. The maceration lasts for 3 weeks. After pressing, the wine is then entirely aged in oak barrels (12% of new oak) for a year and a half before being bottled.

Garnet robe with dark red reflections.



The nose reveals notes of spices such as nutmeg and cloves. Subsequently, black fruit notes add richness to the bouquet.

In the mouth, the wine is rich and refined. The rounded volume is balanced with present and silky tannins. The finish is long, marked by spice and woody notes.



Aging potential of 10 to 15 years.



To be enjoyed with a beef sirloin and cep sauce, Dauphinois gratin, fillet mignon in crust, or as an appetizer with spicy pork samosas.

