

DOMAINE COMBIER

AOC Saint-Joseph
Red



TERROIR

Originating from the steep hillsides of the Saint-Joseph appellation, this wine is born on granitic soils typical of the northern Rhône Valley. This draining terroir, demanding for the vine, gives the Syrah a pure and taut expression, marked by minerality and freshness. A land of balance between power and finesse.

HARVEST

The grapes are harvested by hand and then fully destemmed to preserve the precision of the fruit.

WINEMAKING

The fermentation lasts for 25 days in temperature-controlled stainless steel tanks, promoting controlled extraction.

AGEING

The 12-month aging in new barrels brings structure and depth without masking the identity of the Syrah.

TASTING

An expressive and balanced Syrah, combining aromatic intensity and structural finesse. On the nose, ripe black fruits blend with notes of sweet spices and licorice. On the palate, the texture is ample, supple, with a beautiful tension and a fresh finish. An accessible Saint-Joseph, designed for immediate pleasure without denying its depth. Comfortable from the early years, this Saint-Joseph can also evolve serenely for up to 10 to 15 years, developing over time spicier notes and a silkier texture.

FOOD PAIRINGS

This Saint-Joseph finds its place at the table with roasted or stewed meats: confit lamb shoulder, veal roast with herbs, or even a duck parmentier. It also pairs very well with a selection of mature cheeses.

