



## Saint-Joseph La Source, Blanc, 2024

AOC Saint-Joseph, Vallée du Rhône, France

*Colour: Pale yellow with green tints.*

*Nose: Mineral, with a gunflint note (characteristic of granite).*

*Palate: Round on the attack, the minerality comes through. Floral and honeyed finish.*

### TERROIR

Granite, slightly acid on the right bank of the Rhône river, on the foothills of the Massif Central.

### WINEMAKING

After pressing, the must is cold-settled for 48 hours. Only the indigenous yeasts are used for the fermentation which occurs at a temperature between 18 and 20°C.

### AGEING

A small part of the wine is fermented in oak barrels, the rest remains in stainless steel vats. The two wines are blended before bottling, during the spring following the harvest.

### VARIETALS

Marsanne 80%, Roussanne 20%

13 % VOL.

Contains sulphites.

