



Northern Rhône, Domaine Luyton-Fleury, Les Cerisiers, AOC Saint-Joseph, Rouge

AOC Saint-Joseph, Vallée du Rhône, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

PRESENTATION

The Tournon-sur-Rhône granitic soils are well-draining and can retain heat, which is beneficial for grape ripening. They impart mineral qualities to the grapes, adding complexity and distinctiveness to this bottling. The combination of granitic soils and the region's favorable climate creates an ideal environment for grape cultivation, resulting in a wine with a specific terroir-driven identity and a definite sense of place.

LOCATION

Saint-Joseph has been planted on steep, terraced hillsides since ancient times. Formerly known as "vin de Mauves", its current name dates from the 17th century.

TERROIR

Granitic soils and former upper Rhône terrace

WINEMAKING

Hand-picked and manually sorted and fully destemmed. Partially vinified in stainless steel vessels (for the alcoholic fermentation) and transferred for malolactic fermentation.

AGEING

Maturation in mixed of new (10%) and used barrels for 12 months.

VARIETAL

Syrah 100%

13 % VOL.

GM: No

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years





TASTING

This 100% Syrah wine exhibits sultry black-currant and plum flavors, accompanied by an earthy, smoky undertone contributed by a subtle hint of tar. After being matured for 12 months in usedoak barrels, it emerges as a weighty and powerful wine, brimming with luscious black fruit and a gracefully balanced acidity. The soft and silky tannins make it an immediately enjoyable

experience, but its potential for improvement is evident, and it is expected to age well until 2030.

FOOD PAIRINGS

Game Dishes, rabbit, red meat.

