



# Northern Rhône, Domaine Luyton-Fleury, Origine, 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**

This wine is made from a single vineyard averaging 60+ years and rooted deep in granite slopes in high lying terraces which can only be harvested by hand. The steep slopes benefit from exceptional drainage, sunshine. Combine this with good vine maturity, and the Luyton and Fleury guys are able to produce unique wines expressing tremendous freshness, melted tannins and yet an almost ethereal style with full-on terroir expression.

# 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.

Granitic soils and former upper Rhône terrace.

#### IN THE VINEYARD

Old vines over 40 years old.

# 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 (25%) and used barrels for 18 months.

# **VARIETAL**

Syrah 100%

# 14,5 % 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 one has lots of both kirsch and blue fruits as well as spice and sappy, flower-like nuances. With more richness on the palate, gripping (in a good way) acidity, and a ripe, voluptuous style, it's ideal for drinking over the coming decade. It's very much in the style of the vintage with its seamless, supple style, yet it has ample tannins as well as outstanding length.

### **FOOD PAIRINGS**

Grilled and roasted meats.

### **REVIEWS AND AWARDS**

# **JEB** DUNNUCK

93/100

"Slightly more expensive, the 2019 Saint Joseph Origine has lots of both kirsch and blue fruits as well as spice and sappy, flower-like nuances. With more richness on the palate, moderate acidity, and a ripe, voluptuous style, it's ideal for drinking over the coming decade. This cuvée comes from a selection of older vines near Mauves and was brought up in 20% new oak."

Jeb Dunnuck



