



Saint-Joseph Les Oliviers, Blanc, 2021

AOC Saint-Joseph, Vallée du Rhône, France

Colour: bright, pale golden core.

Nose: aromas of ripe white fruits (white peaches) with grilled notes.

Palate: complex wine with a good acidity. Very fat, and very mineral and straightforward.

TERROIR

« Gore »: decomposed granite.

Full south exposure on the hillsides situated in the town of Tournon-sur-Rhône.

WINEMAKING

After pressing, the must is cold settled then put into oak barrels (228 liter barrels and 600 litre barrels, 30% new) for the alcoholic fermentation.

AGEING

The malolactic fermentation and the ageing are made in barrels. The wine is aged on fine lies in barrels for about 8 to 10 months depending on the vintage

VARIETALS

Marsanne 50%, Roussanne 50%

12.5 % VOL.

Contains sulphites.

