



AOC St-Joseph - Condrieu

Saint Joseph *Méribets* White



Harvested by hand. Pressing is done with the whole grape bunches just after the harvest. Then 60% of the must is put in oak casks, and the rest remains in stainless steel tanks.

Alcoholic fermentation happens around 15-17 °C with stirring on the delicate lees. Then aged on the lees in new barrels for one year. This wine is then assembled with the wine aged in the tanks. Bottling is done about 9 months after harvest.

Varietals	Roussanne 80%, Marsanne 20% with average age of 17 years
Soils	The soil is on the decomposed granite slopes except for a small portion on a vein with more clay.
Robe	Yellow, with green reflections
Nose	Peach, white acacia
Palate	Palate is rich and fresh
Serve	T° 14°C
Potential aging	To be enjoyed over the next 4 years
Yields	40 hl/ha
Alcohol	13°

This wine is excellent to accompany as an aperitif and with fish.