Saint-Joseph

White 2016



Wine growing Estate: Emmanuel Darnaud

21 Rue du stade

26600 La Roche de Glun

(Drôme - Vallée du Rhône Nord - France)

Appellation: Saint-Joseph

Colour: White

Vintage: 2016

Hervest dates: September 20, 2016

Grape variety: 100 % Marsanne

ABV: 13°

Soil : Granitic origin

Age of vineyards: More than 30 years

Cultivation: Ploughed soils, manual grape-picking

Winemaking /

maturing:

Soft extraction of the juices (pneumatic pressoir), maturation and ageing in oak barrels (during 11

months)

Wine tasting: Color: Light color with sparkling highlights

Nose: Complex nose of Bergeron apricot, with a

touch of honey and of Verbena tea

Mouth: Rich and powerful. The power and the character of the Saint Joseph soil give to this wine a great body. Smooth, racy and very smart, this wine reveals a delicate balance. It is recommended to decant this wine to let it express

all its potential

Good with: this wine will be perfect with stewed cooking such as Monkfish roasted with bacon, Roulade of veal with its juice and buttered Girolles, Fried Scallops with fennel and thyme,

Goat cheese or Blue cheese of Causses

Laying down: 1 to 7 years